

# THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

PUBLISHED EVERY SATURDAY

(Copyrighted, 1907, by the Food Trade Publishing Co.)

ENTERED AT NEW YORK AT SECOND-CLASS RATES.

Vol. XXXIX.

New York and Chicago, July 11, 1908.

No. 2.

## COMMISSION DECLARES FOOD IS PURE

Food Commissioner Foust of Pennsylvania has given out, according to a local paper, an interview in which he not only praises the manufacturers of a variety of canned goods but substantiates his statements by the results obtained in a careful chemical analysis of canned products. The State of Pennsylvania has been noted for the severity of its food laws and the fact that every product examined was given a clean bill of health indicates that the manufacturers are aiding in every way the fulfillment of the Federal food laws and those of the State. In the reported interview the commissioner said:

"We have just had a fine exhibition of the beneficent workings of the pure food regulations of Pennsylvania, and we are greatly encouraged to believe that manufacturers and jobbers and retailers throughout the country are rapidly coming to share our conviction that it is better to do right than come in contact with the law.

"Some time ago we determined to thoroughly investigate the quality of various brands of canned goods, soups, potted meats, etc., sold in the State. We concluded to make a comprehensive job of it. Special agents of the division were sent into the following counties: Mercer, Crawford, Erie, Warren, Venango, Armstrong, Westmoreland, Indiana, Blair, Huntingdon, Clearfield, Centre, Lycoming, Northumberland, Dauphin, Lancaster and Lebanon.

"Special agents of the division gathered in all sorts of canned goods. Besides collecting samples of various kinds of canned vegetables, they purchased a collection of potted meats, consisting of chicken, ham, tongue and

veal beef. Nor did they neglect wienerwurst and pork sausage. These commodities were put up in various States of the Union. They bore all sorts of trade marks and were variously branded. It was meant to get a fairly representative lot of these products in order that the investigation might reveal some broad truths.

"We tried to let no manufacturer whose goods are sold in Pennsylvania escape. We wanted to know what they were doing by way of keeping the law. And we wanted to know because we thought the consuming public ought to know. We conduct our office upon the theory that it is the right of the purchaser to know the quality and the texture of the goods he is buying.

"Having collected our samples, we sent them to competent chemists for analysis. Some went to James A. Evans at Erie; some were consigned to Dr. William Frear at State College; some were sent to Prof. C. B. Cochran at West Chester, and what were left found their way to the workshop of Prof. H. C. Stiefel at Pittsburg.

"And what do you think was the result? Not a single one of all the 350 samples contained a chemical preservative and none were artificially colored. It is true that a few of the different brands of potted goods, more especially ham, contained a cereal, but all were properly labeled, correctly indicating the nature of the contents of the package. Thus the label on a package containing ham and cereal read 'Ham flavored,' which was correct, and as the package contained nothing injurious to health it was correctly branded in accordance with law."

## J. O. ARMOUR ON TRADE CONDITIONS.

J. Ogden Armour, who has just returned from a two months' trip in Europe, has given an extensive interview to representatives of Chicago newspapers as regards the present beef situation and the general market situation both here and abroad. Mr. Armour takes an optimistic view of the situation, as is shown by his statement:

"The trade outlook for the United States is promising. By the fall business affairs will be on a normal basis. I am decidedly optimistic over the outlook."

In speaking of the present high beef prices and the shortage of beef cattle, he attributed the shortage and the consequent high prices to the high price of corn which has

led the farmer to market his corn in preference to feeding it to his cattle.

Continuing the subject of the financial flurry of last fall, Mr. Armour said:

"The recovery of the United States from the flurry of last fall has been somewhat slow, but it is continuous and certain. By autumn, after election, the country will be in an excellent trade condition.

"The recovery of this country from the financial flurry is undoubtedly much more rapid than the recovery which Germany is to experience. I spent most of my time abroad in Germany. I found that conditions there are distinctly bad. There is a depression there of a serious nature, caused by undue inflation. I feel reasonably certain that

Germany is not going to get over her setback as quickly as we are doing.

"While I don't think there was any particular connection between the flurry here and the one in Germany, it is a peculiar coincidence, though, that a depression in one part of the world is likely to be succeeded or paralleled by a depression elsewhere.

"Our national resources help the situation in this country materially and aid us in regaining our normal prosperous state more quickly than is possible with European countries. The condition of business in the United States and all that goes on here with reference to finance and trade is receiving more attention and is deemed of greater importance in Europe at this time than ever before. There is no truth in the reports that we are losing out in Europe."

Returning to the beef situation, Mr. Armour is quoted as saying:

"Beef is undoubtedly high. Just having returned to Chicago, I have not been able to go into the situation in any detail. I am safe in saying, however, that beef will continue high until there is a new crop of corn at any rate. The present price of corn has a distinct effect on the price of beef, and there will be no low priced beef for some time to come."

Although primarily a pleasure trip, Mr. Armour took occasion to acquaint himself with the progress of the firm's interests abroad and to visit some of the large abattoirs in Germany. He stated that as far as he could judge the prejudice against American canned meats which was aroused two years ago by the muck rakers has already been lived down, and that the disposition to buy American meat products is getting back to its old-time proportions.

## TANK ROOM PARTITIONS.

Secretary McCarthy of the American Meat Packers' Association has issued a bulletin to members in regards to sending plans of tank room to the Bureau of Animal Industry. The bulletin states:

Active members of this Association are again warned that they should send their tank room plans to the Bureau of Animal Industry, Washington, D. C., without delay. This refers to the requirement of the Government that the edible and inedible compartments shall be completely separated. The order will go into effect October 1. The Bureau has hundreds of plans to consider and members who unduly delay securing approval of their plans may find their tank rooms shut down on October 1 unless the changes have been made.

No doubt there will be many physical difficulties in preparing these plans, owing to the construction of some of the houses, but in such cases a clear explanation should accompany the plans so that the Bureau will understand the situation in each house.

# STOCKS OF PROVISIONS

Official reports from chief centers as to stocks of provisions on hand at the close of business for the month of June indicate increased stock of pork and lard compared with a month ago, while cut meats are in slightly smaller supply. Compared with last year pork stocks are considerably greater, while lard stocks are some 50,000 tierces greater. Cut meats, however, fall below the stock on hand at this time last year by about 25,000,000 pounds. A summary of the conditions as shown by official figures follow:

	Pork, Bbls.		
	June 30, 1908.	May 31, 1908.	June 30, 1907.
Chicago	109,966	98,932	72,573
Kansas City	6,764	6,572	4,845
Omaha	1,738	1,404	2,069
St. Joseph	2,679	2,426	1,382
Milwaukee	5,972	7,021	7,297
Total	127,119	116,355	88,106

	Lard, Tcs.		
	June 30, 1908.	May 31, 1908.	June 30, 1907.
Chicago	168,917	120,678	144,138
Kansas City	30,397	23,578	24,097
Omaha	9,531	4,419	7,023
St. Joseph	8,652	15,438	9,220
Milwaukee	7,685	3,402	6,980
Total	225,192	167,515	191,978

	Cut Meats, Lbs.		
	June 30, 1908.	May 31, 1908.	June 30, 1907.
Chicago	150,018,684	157,496,126	142,235,138
Kansas City	66,244,000	70,636,000	77,422,200
Omaha	41,111,070	39,106,848	52,881,283
St. Joseph	35,613,366	33,778,553	46,582,228
Milwaukee	23,120,290	21,265,639	22,069,586
Total	316,107,350	322,283,166	341,190,435

	Chicago.	
	June 30, 1908.	June 30, 1907.
Mess pork, new, made since Oct. 1, '07, bbls.	56,001	22,685
Mess pork, made Oct. 1, '06, to Oct. 1, '07, bbls.	100	.....
Other kinds of barreled pork, bbls.	53,865	40,888
*P. S. lard, made since Oct. 1, 1907, bbls.	147,483	104,069
Other kinds of lard, bbls.	21,434	40,069
Short rib middles, made since Oct. 1, 1907, lbs.	43,370,028	22,350,550
Short rib middles, made previous to Oct. 1, 1907, lbs.	1,000	.....
Short clear middles, lbs.	480,876	997,069
Extra short clear middles, made since Oct. 1, 1907, lbs.	4,268,692	5,046,698
Extra short rib middles, lbs.	6,459,357	7,245,060
Long clear middles, lbs.	130,085	32,258
Dry salted shoulders, lbs.	771,856	646,158
S. P. shoulders, lbs.	1,622,124	2,002,478
S. P. hams, lbs.	32,764,108	37,576,748
D. S. bellies, lbs.	19,866,660	25,325,924
S. P. bellies, lbs.	10,743,279	8,356,072
S. P. Calif. or picnic hams, lbs.	11,525,203	9,495,983
S. P. Boston shoulders, lbs.	.....	.....
S. P. skinned hams, lbs.	9,584,723	10,472,000
Other cuts of meats, lbs.	8,430,693	12,688,140
Total cut meats, lbs.	150,018,684	142,235,138

\*In storage tanks and tierces.

## MOVEMENT OF PRODUCT.

	Received.	
	June, 1908.	June, 1907.
Pork, bbls.	1,046	100
Lard, gross weight, lbs.	10,649,362	12,498,183
Meats, gross weight, lbs.	23,541,889	19,655,969
Live hogs, number	602,625	629,798
Dressed hogs, number	.....	.....

	Shipped.	
	June, 1908.	June, 1907.
Pork, bbls.	7,924	10,260
Lard, gross weight, lbs.	28,534,508	26,850,404
Meats, gross weight, lbs.	67,018,086	59,724,493
Live Hogs, number	125,227	79,614
Dressed hogs, number	6,385	5,609
Average weight of hogs received June, 217; June, 1907, 235; June, 1906, 226.	.....	.....

## Kansas City.

	June 30, 1908.	June 29, 1907.
Mess pork, bbls.	1,048	370
Other kinds pork, bbls.	5,716	4,475
P. S. lard, contract, lbs.	23,279	13,727
Other kinds lard, tcs.	7,118	10,880
Short rib middles, lbs.	4,317,500	7,480,400
Extra short rib middles, lbs.	2,167,300	4,184,800
Short clear middles, lbs.	418,500	1,090,800
Extra S. C. middles, lbs.	3,425,700	6,616,100
Long clear middles, lbs.	196,800	431,200
Dry salt shoulders, lbs.	2,682,000	3,575,000
D. S. bellies, lbs.	7,391,000	7,667,700
S. P. shoulders, lbs.	1,178,700	1,365,400
S. P. hams, lbs.	20,294,500	19,334,900
S. P. bellies, lbs.	4,805,300	4,837,600
S. P. Calif. hams, lbs.	6,537,500	5,048,400
S. P. skinned hams, lbs.	4,024,300	5,106,300
Other cut meats, lbs.	8,804,900	10,683,600
Total cut meats, lbs.	66,244,000	77,422,200

## LIVE HOGS.

	June 30, 1908.	June 29, 1907.
Received	204,784	312,626
Shipped	34,972	5,468
Driven out	178,060	308,157
Average weight	197	207

## Omaha.

	June 30, 1908.	June 29, 1907.
Mess pork, bbls.	154	307
Other kinds bbls. pork	1,584	1,792
P. S. lard "contract," tcs.	5,921	5,575
Other kinds lard, tcs.	3,610	1,448
Short rib middles, lbs.	2,603,358	5,025,603
Short clear middles, lbs.	677,156	873,475
Extra S. C. middles, lbs.	3,031,263	6,863,816
Extra S. R. middles, lbs.	1,586,416	5,039,780
Long clear middles, lbs.	112,000	65,354
Dry salt shoulders, lbs.	1,023,400	1,393,015
S. P. shoulders, lbs.	1,250,220	1,276,077
S. P. hams, lbs.	9,657,445	10,863,643
D. S. bellies, lbs.	4,893,579	4,732,469
S. P. bellies, lbs.	4,562,042	3,002,940
S. P. Calif. or picnic hams, lbs.	3,285,359	2,583,665
S. P. skinned hams, lbs.	4,243,015	6,788,419
Other cut meats, lbs.	4,185,817	4,373,027
Total cut meats, lbs.	41,111,070	52,881,283

## LIVE HOGS.

	June, 1908.	June, 1907.
Received	261,719	245,010
Shipped	27,445	2,013
Driven out	234,274	242,997
Average weight	226	250

## Milwaukee.

	June 30, 1908.	June 30, 1907.
Mess pork, winter packed, new, bbls.	979	4,356
Other kinds of barreled pork, bbls.	4,993	2,851
Prime steam lard, contract, tcs.	5,708	2,442
Other kinds of lard, tcs.	1,987	4,538
Short rib middles, lbs.	2,824,737	4,378,814
Extra short rib middles, lbs.	286,083	1,002,126
Short clear middles, lbs.	52,405	20,066
Extra short clear middles, lbs.	679,869	567,632
Long clear middles, lbs.	78,558	63,427
Dry salted shoulders, lbs.	1,190,081	755,869
S. P. shoulders, lbs.	1,248,910	993,830
S. P. hams, lbs.	4,216,050	4,797,900
D. S. bellies, lbs.	2,886,871	3,137,297
S. P. bellies, lbs.	1,387,580	1,171,140
S. P. Calif. or picnic hams, lbs.	800,280	1,059,500
S. P. skinned hams, lbs.	1,114,000	1,099,670
Other cuts of meats, lbs.	6,264,839	5,022,515
Total	23,120,260	22,069,586

## St. Joseph.

	June 30, 1908.	June 30, 1907.
Mess pork, new, made since Oct. 1, 1907, bbls.	8	37
Other kinds of barreled pork, bbls.	2,671	1,345
P. S. lard in storage tanks and tierces, made since Oct. 1, 1907, tcs.	4,592	4,861
P. S. lard made previous to Oct. 1, 1907, tcs.	1,447	.....
Other kinds of lard, tcs.	2,613	3,014
Short rig middles and rough or backbone—short rib middles made since Oct. 1, 1907, lbs.	4,077,259	834,008
Short clear middles, lbs.	1,050,033	867,945
Extra short clear middles made since Oct. 1, 1907, lbs.	1,737,701	701,136
Extra short rib middles, lbs.	1,996,299	136,103
Long clear middles, lbs.	148,937	205,238
Dry salted shoulders, lbs.	2,182,881	263,832
S. P. hams, lbs.	7,854,370	146,586
S. P. shoulders, lbs.	322,450	99,500
S. P. shoulders, New York style, lbs.	24,200	.....
D. S. bellies, lbs.	5,136,420	849,254
S. P. bellies, lbs.	2,927,330	339,373
S. P. Calif. or picnic hams, lbs.	1,551,230	1,813,000
S. P. long clear shoulders, lbs.	6,240	.....
S. P. skinned hams.	2,185,370	2,625,500
Other cuts of meats, lbs.	4,412,646	7,700,753
Total cut meats, lbs.	35,613,366	46,582,228

## LIVE HOGS.

Received	245,776	213,212
Shipped	28,366	16,530
Driven out	217,138	196,723
Average weight, lbs.	213	231

## GEORGIA'S FERTILIZER BILL.

Governor Hoke Smith, of Georgia, is strongly recommending the passage of the Martin fertilizer tag tax bill and hopes to see it taken up by the legislature before he leaves office. The measure proposes to increase the cost of fertilizer tags from ten cents per ton to twenty-five cents per ton. The increased revenue is to go to the state for the support of agricultural educational institutions. The idea is meeting with a good deal of opposition from all sources and a number of the farmers who would be supposed to gain by the maintenance of the agricultural schools are opposed to any legislation which will change the present law, because it would add to the cost of their fertilizer.

## EATING UP OUR MEAT SUPPLIES.

The world is eating up its sheep. The number on foot is steadily being diminished, and the same is true of the cattle and poultry. From the available statistics it is said that in three years, should there be no increase, at the present rate of consumption every head of cattle, every hog, every sheep, and every chicken in the barnyards would be eaten up. It has been noticeable for several years that the number of food animals raised throughout the world was steadily decreasing while the population is as steadily increasing. The question is unless conditions are modified, and that shortly, from where are the meats of the future to come?—London Meat Trades Journal.

## FOR MORE AND BETTER MEAT

### How to Increase and Improve Our Meat Animals.

By Dr. A. S. Heath.

(Continued from last week.)

#### The Dual-Purpose Breed—Cattle for Milk and Meat.

The dual-purpose cattle are generally healthier, hardier and larger meat producers than the strictly dairy breeds. And no matter what the products cultivated, none but those of sound health can be depended upon to yield profitable products for milk or for meat. Those most noted for dual products of milk and meat in the United States are the Shorthorns, and so far as I can learn they are far less subject to the animal diseases, and especially to tuberculosis, than those of the dairy breeds.

Doubtless this favoring condition is largely dependent upon nutritious and sanitary pastures. Briefly stated, pastures producing the best results demand rich proteid grasses, as alfalfa and the predominance of the clovers; good and abundant water supply, shade and shelter. Cattle do their best work when their stomachs are full and when they are comfortably at rest chewing the cud of generous production. Diseased stock do not enjoy these happy conditions, as their natural abilities are so sadly dwarfed under even the best pasture provisions.

The Shorthorns are the types of the American and English dual-purpose breeds, while the Normandies (Cotentins) are likewise the representative of the French breeds. These Norman cattle are also healthy, and rank lowest in all proper and reliable tests for tuberculosis and other maladies peculiar to the bovine species. Unfortunately for us we possess too few of this grand breed. And for these even we are indebted largely to Mr. Chester W. Chapin.

I have always regretted the unfortunate death of one of the elder sons of Mr. Armour at Kansas City, several years since, who was about making arrangements to establish a

dual-purpose breeding establishment in Kansas of their Normandy breed of cattle. After some correspondence on the subject through his secretary, an appointment was made to meet me at Kansas City during the cattle show, when Mr. Armour was suddenly taken ill. I regard this failure in the establishing of one of the most important dual-purpose cattle breeding industries of the country as unfortunate, because the Norman cattle yield larger products of the best quality of both milk and meat, even surpassing those of our noble Shorthorns.

Later I shall indicate the great gain in breeding together with the valuable elements of milk and meat in our dual-purpose breeds of cattle, as also of the increase in quality and quantity of pork and mutton in swine and sheep breeds.

The time has come when the local supply of milk and meat animal must be improved and more generally produced on all of our farms as the more profitable products. It costs less to produce the best of all of these domestic animals. In fact, all others are sad burdens and a harrowing waste to pride and purse. All sensible persons admire the manly man, and appreciation of the excellence of each and all of our domestic animals are keenly shown in the admiration bestowed on the dog, the horse, and each and all of our domestic animals which are highly bred.

Neither the wholesale slaughter of suspected tuberculous herds nor the defamation of character of veterinarians or of meat packers can ever result in public good. These are reflections against the honest work of those who are doing their best for the general service of mankind, and who should have appreciation and deserved recognition and commendation.

(To be continued.)

## MEAT PRESERVATION BY PICKLING OR SALTING

Among the methods for preserving meat by means of chemical substances, pickling or corning is by far the most common, says Dr. H. Schroeter in a review of methods and processes of various foreign countries in "Pure Products".

In Germany the pickling is done by dipping the pieces of meat into water, then by rolling them in powdered salt; the salt-covered pieces are then piled in a keg. Upon each layer of meat some salt and a few spices are strewn, such as juniper-berries, bay-leaves, caraway-seed, cloves or pepper. After the keg has been filled in this manner almost to the top with meat, a well-fitting lid is placed upon the meat and weighted down with stones. Instead of salt in the form of powder, salt solution (brine) may be used.

The commonly used pickling-salt, as well as the pickling-brines, contain 16 parts common salt,  $\frac{1}{2}$  part saltpetre and from  $1\frac{1}{2}$  to 2 parts sugar. For 100 kg. (220 lb) of meat 5 kg. (11 lb) of this mixture or 4,350

grammes ( $153\frac{1}{2}$  oz.) of common salt, 150 grammes ( $5\frac{1}{4}$  oz.) of saltpetre and 500 gr. ( $17\frac{1}{2}$  oz.) of sugar are used. During storage the meat must always be covered by the brine. If no attention is paid to this, and if the meat is exposed to the air, it covers itself with bubbles and white froth. At the same time a precipitate forms which is at first of a light reddish color and later turns to a yellowish red, the meat loses its normal color, turns gray, adopts a stale taste and is no longer fit for consumption. Pickling or curing on a large scale is done in special receptacles made of cement.

A great progress in the realm of the art of preservation is marked by the introduction of brine syringes. The mouth piece of the brine syringes is formed by a hollow needle which is inserted deeply into the connective tissue located between bones and muscles. With the aid of brine syringes it is possible to evenly impregnate larger pieces of meat, especially hams, in a very short time with salt water; this is out of the

question when the pieces of meat are put up in salt brine. In large meat pickling works brine pumps are used which are based upon the principle of suction and pressure pumps.

According to a more recent method (the so-called Swedish method), the thoroughly refrigerated slices of meat are placed in a tight tin cylinder which can be shut. By means of an air pump all the air is removed from the cylinder and from the meat, and immediately thereafter salt brine is pumped with strong pressure into the cylinder and allowed to act upon the meat for from about 7 to 8 hours. Thereby the pickling is said to be more even than with the old method and, above all, to be considerably speedier.

Meat prepared in this manner is said to keep considerably longer than that treated according to the old method; furthermore it is said to lose less in color, taste and nutritive substances, and consequently also to obtain a higher price. With a quick pickling device called the "Meteor", patented a number of years ago, a thorough pickling is said to take place with such speed that the meat may be gotten ready for sale and for cutting in from 1 to 2 days' time. According to the "Auto-Cure" method which is much employed by meat exporting works, the bacon meats are placed for ten days in a pickling receptacle which is also exhausted of air.

Fjelstrup endeavors to introduce a method of pickling which makes use of the blood course as a transporting medium for the pickling brine. The animals are shot dead. Upon death the animals are unhaired in the usual manner; after the processes customary in this connection the blood is still entirely liquid, which is an important factor, if the injection is to be successful. The animal is then placed with its back upon a deepened table where the blood may run off completely and in a pure condition. The cavity of the chest is then opened by means of a longitudinal cut through the chest and by sawing the breast bone through, then a canula is inserted through the left opened heart chamber into the main artery, and tied fast. With the canula a pump is connected by means of which, after the right heart chamber has also been opened, the salt brine is driven in with a pressure that corresponds to the normal pressure of the main artery.

The salt brine thus drives the blood out through the right heart-chamber, fills of itself the system of vessels, and in from three to four minutes the process is at an end. After the meat has been cut up, refrigerated and stored for a short time, it is ready to be exported or smoked.

Pinto allows an electric current to pass through the meat which lies in the brine, and he intends thereby to bring about a speedy, thorough pickling in from 10 to 20 hours. The method does not appear to have any practical value.

The dry pickling method customary in America is employed also by some German meat exporting firms. A 20 per cent. salt brine is prepared with a slight addition of saltpetre and sugar, and the meat is thus thoroughly pickled in a moist condition. Before being sent out the meat is dried by special machines and sprinkled with borax; the addition of borax is to the amount of from 1 to 2 per cent. After the meat has



been strewn with borax, it is pressed by machine power.

The essence of the pickling method and its preserving effect upon meats is based in the first place upon the action of the common salt which abstracts the water from the meat and shows, at the same time, disinfecting qualities. The disinfecting action of the common salt consists in a general retarding of the increase of the micro-organisms, in the arrest of their effect upon the decomposition of albumen at a comparatively low concentration, and, with regard to certain micro-organisms, also in the reduction of the remainder of their chemical effects.

However, common salt is suitable only for the preservation of the meat of healthy animals.

The effect of common salt upon the meat is shown by a decolorization of the muscling. In order to prevent this saltpetre is added to the salt brines. According to more recent investigations, it is, as a matter of fact, not due to any saltpetre action if the meat retains its red color, but to an action of the nitrites forming in the brines from the salt-petre and, perhaps, of nitric oxide. Moreover, the addition of sugar to the brines also acts somewhat as a rubefacient. However, the sugar is used above all on account of its strong effect in favor of arresting putrescence.

By pickling the meat suffers a loss of alimentary substances; the brine abstracts from the meat nitrogen, phosphoric anhydride and potassic salts. According to the duration of the pickling process this loss of alimentary substances differs in such a manner that, together with the prolonging of the duration of the pickling process, the lixiviation of the meat by the pickling brine increases also. The weight of the meat increases considerably in consequence of the mutual exchange of meat juice and brine. When the pickling process has lasted for three weeks, the increase in weight amounts to about 12 per cent. of the original weight. According to the loss of alimentary substances in each case, we are, therefore, to consider pickled meat as a more or less inferior article, but it means, nevertheless, one of the most important meat preserves for the victualing of ships, for the equipment of the army and of expeditions into distant countries.

#### DOLD COMPANY IMPROVEMENTS.

The Jacob Dold Packing Company are planning to greatly enlarge and improve their plant out in Wichita, Kan., in the near future. According to J. C. Dold, of Buffalo, vice president of the company, the changes will be made in the cattle and hog departments and the enlargements in these departments will greatly increase the already large output and working force at the plant. It is expected that about \$100,000 will be spent on the improvements. The plans are being made out and the work will be under way as soon as these are prepared.

Besides improving the Wichita plant, the Dold Company has established three new branch houses at Oklahoma City, Paul's Valley and Guthrie, all in Oklahoma. Each of these houses is handling about six cars a month. F. X. Miller, formerly of Cudahy's, is in charge of these branches.

J. F. Mason proposes to establish a soap factory at Gainesville, Tex.

The Newton County Oil Mills of Covington, Ga., is to install a 40-ton mill.

Seltzer & Burkholder have purchased the plant of the Palmyra Bologna Company at Palmyra, Pa.

Work on the new branch house of Armour & Company at Bangor, Me., will be commenced shortly.

The Farmers' Union Packing Company of Arlington, Ky., will erect a meat packing plant costing around \$100,000.

The packing plant of the Oklahoma City Packing and Provision Company, Oklahoma City, Okla., has been slightly damaged by fire.

Brundin Bros. of Albert Lea, Minn., are organizing a stock company with \$50,000 capital stock, which will take over the business run by them.

The Barnes Naphtha Soap Company of New Orleans, La., has been incorporated with a capital stock of \$10,000 by H. P. Sneed, V. M. Roby and J. Sinclair.

The Universal Fertilizer Company of Freehold, N. J., has been incorporated with a capital stock of \$125,000 by G. F. Sanford, R. Sheldon and J. McDermott.

Operations have been resumed at the plant of Morris & Company at Kansas City, Kan. The sausage department, which was destroyed by fire, will be rebuilt.

The Burk Brothers' Meat and Provision Company, recently organized at Kirksville, Mo., with a capital stock of \$20,000, will erect a packinghouse at that place.

The Central Manufacturing Company of Augusta, Me., has been incorporated with a capital stock of \$300,000 to manufacture and deal in soaps, candles, etc. President, J. Berry.

The Rhode Island Textile Soap and Chemical Company of Providence, R. I., has been incorporated by E. C. Foster, H. C. Bickmore and P. F. Gallagher. The capital stock is \$100,000.

#### MEAT EXPORTS FOR JUNE.

The Bureau of Statistics of the Department of Commerce and Labor have just completed the monthly statement of exports of meat animals and meat and dairy products for the month of June, together with the totals for the twelve months of the fiscal year ending with June. The figures show:

Meat and Dairy Products.—June, 1908, \$11,399,423; June, 1907, \$14,993,128. In twelve months ending June, 1908, \$170,498,629; same period, 1907, \$180,342,341.

Cattle, Hogs and Sheep.—June, 1908, \$1,575,848; June, 1907, \$3,080,379. In twelve months ending June, 1908, \$29,193,385; June, 1907, \$34,236,802.

#### THE BEEF MARKET.

During the first five months of 1908 Western markets received 405,000 fewer cattle than for the same period in 1907. This is a shortage of 21 per cent. in number, but a still greater shortage in beef, because the cattle were not so heavy nor so good yielders of beef as in years when corn was cheaper. Probably the real shortage in beef this year has not been far from 25 per cent. Of course, a little shortage like this is unworthy of consideration by the profound economists who write beef trust editorials for the city papers and urge their readers to boycott beef because of the machinations of the wicked. Judging by the past it would take a hundred per cent. shortage to make a dinge in their stereotyped ideas as to the beef trust's "control" of the market. Perhaps if we had a shortage of this magnitude once they might grasp the idea that supply and demand have something to do with meat

## TRADE GLEANINGS

Charles F. Hinrichs & Company has purchased a site at 131st street and Twelfth avenue, New York City, N. Y., on which they propose to erect a modern building to be used as an abattoir.

The Wilson Live Stock Company of Wilson, N. C., has been incorporated with a capital stock of \$100,000 by J. Y. Moore, J. L. Wiggins, J. O. Farmer, T. M. Washington and S. W. Williams.

The United Beef and Supply Company of New York, N. Y., has been incorporated with a capital stock of \$20,000 by J. Weiser, 188 East Second street; A. Litrownik, 232 West 149th street, and P. Borok, 113 East Second street.

The Columbia Cottonseed Oil Company has been organized at Harlem, Ga., to establish a cottonseed mill and electric light plant. F. H. Phillips is president; J. L. Weeks, vice-president; W. E. Hatcher, treasurer, and H. S. Paschal, secretary.

It is announced that the Cudahy Packing Company will make a number of improvements to its plant at South Omaha, Neb., the most important of which will be the erection of a new oleo and animal fat department to cost around \$50,000.

The East River Melting Company of New York, N. Y., has been incorporated with a capital stock of \$5,000 to deal in bones, tallow, grease, hides, fats, etc. W. Ladew, Sr., and W. Ladew, Jr., of 769 First avenue, New York, and L. L. Callan, 57 Ashford street, Brooklyn, are the incorporators.

The Butchers' Slaughtering Association of Augusta, Ga., recently organized to conduct an abattoir, elected the following officers and directors: President, W. P. White; vice-president, Charles J. Crawford; board of directors: W. P. White, R. H. Easterling, J. L. Foessel, M. R. Hayes, George Smith, E. H. Ille, E. M. Deas; M. W. Boyle, W. H. Plum, C. J. Crawford. The building committee is composed of Messrs. Easterling, Roessel, Crawford and White.

prices. Fortunately for producers their ignorant clamor has lost its effect to a large extent, and very few persons outside of the sanetum are fooled by it nowadays.—National Stockman and Farmer.

#### UNLOADING ON THE PACKERS.

There are certain kinds of livestock that are undesirable for market purposes, but farmers don't want them and they are therefore sent to market. Thin, emaciated, old hatrack cows come under this classification. Packers are not anxious to get them even at very low prices, and, in fact, would rather not have them at all, and buy them at about what the hide and bones are worth. Lots of cattle of the undesirable class are condemned and tanked, because they are not considered fit for food. Inspection is more rigid than it ever has been and anything that is the least suspicious is tagged.

At the Omaha convention of livestock commission men a resolution was passed to the effect that shippers be advised to hold back all pregnant animals, says the Chicago Livestock World. Female stock in this condition are often condemned and always bought at such a discount that the farmer suffers a distinct loss. Sows are docked 40 lbs. and cows and heifers are bought enough lower to more than make up for the loss that packers would otherwise have to shoulder. It would be greatly to the advantage of farmers to hold back all the stock of this kind, especially animals that are in an advanced state of pregnancy.



# THE NATIONAL PROVISIONER

## New York and Chicago

Official Organ American Meat Packers' Association.

Published by  
**The Food Trade Publishing Co.**

(Incorporated Under the Laws of the State of New York.)

At No. 116 Nassau St., New York City.

Dr. J. H. SENNER, *President and Editor.*

HUBERT CILLIS, *Vice President.*

JULIUS A. MAY, *Treasurer.*

GEO. L. MCCARTHY, *Secretary and Business Manager.*

### GENERAL OFFICES

No. 116 Nassau St. (Morton Building), New York, N. Y.

Cable Address: "Sampan, New York."

Telephone, No. 5477 Beckman.

PAUL I. ALDRICH, *Managing Editor.*

### WESTERN OFFICES

Chicago, Ill., 9 Exchange Ave., Union Stock Yards.  
Telephone: Yards, 842.

Correspondence on all subjects of practical interest to our readers is cordially invited.

Money due THE NATIONAL PROVISIONER should be paid direct to the General Office.

Subscribers should notify us by letter before their subscriptions expire as to whether they wish to continue for another year, as all subscriptions are entered by us for that period, and we cannot recognize any notice to discontinue except by letter.

### TERMS OF SUBSCRIPTION INVARIABLY IN ADVANCE, POSTAGE PREPAID

United States .....	\$3.00
Canada .....	4.00
All Foreign Countries in the Postal Union, per year (212.) (212.) (26 fr.).....	5.00
Single or Extra Copies, each.....	.10

### AMERICAN MEAT PACKERS' ASSOCIATION.

President, James S. Agar, Western Packing & Provision Company, Chicago.

Vice President, Benj. W. Corkran, Streett & Corkran, Baltimore, Md.

Secretary, George L. McCarthy, THE NATIONAL PROVISIONER, New York.

Treasurer, Joseph L. Roth, J. C. Roth Packing Company, Cincinnati, O.

Executive Committee: Charles Rohe, Rohe & Bro., New York, chairman; John J. Felin, J. J. Felin & Company, Incorporated, Philadelphia, Pa.; Michael Ryan, Cincinnati Abattoir Company, Cincinnati, O.; Matthew Danahy, Danahy Packing Company, Buffalo, N. Y.; Joseph Allerdice, Indianapolis Abattoir Company, Indianapolis, Ind.; James W. Garneau, Waldeck Packing Company, St. Louis, Mo.; Frederick Fuller, G. H. Hammond Company, Chicago.

### FRENCH COMMISSION

The commission appointed by the United States Government to confer with a similar commission from the French Government, and which sailed two weeks ago, should accomplish a work which will be of very great benefit to the meat food interests of this country. While the exact purpose of the commission is not generally known, it is supposed to be for the purpose of laying the foundation between the two countries for a new commercial treaty. Neither commission has power to act but must report back to its respective government, and the information

each obtains will be used in the treaty negotiations later.

The meat food interests of this country are very much interested in the work of the commission, for the reason that France is one of the big countries which has made stringent and unreasonable regulations against American meat food products. While enjoying all the favored nation privileges from us, France has worked behind her maximum and minimum tariff and her inspection regulations to the extent that American meat food products are practically barred from that country. Competing countries, even Canada, have a very material advantage over the United States in the matter of duties, France exacting from us in some cases as much as several hundred per cent. more than she does from Canada. European countries are also favored as against us.

France, on the other hand, is vulnerable because of her large exports to this country of wines and food stuffs. We are in a position to make it decidedly unpleasant for that country through our own laws and regulations should she be disposed not to meet our commissioners half way. It is expected that she will see the logic of the situation, however, and that the negotiations between the commissioners from both countries will be carried out upon a most friendly basis.

The commissioners from this country will probably insist that our meat food products shall enjoy the same rate of duty as those from other countries, and that the inspection regulations shall be so amended as to permit practical commercial dealings between the two countries.

It is entirely probable that Congress will pass a maximum and minimum tariff schedule next year, and if this is done we will be in an even stronger position to open the markets of France for our meat food products.

### LEGISLATIVE PROTECTION

The New York State Legislature has recently passed a law appropriating large sums presumably for the suppression of cattle diseases, but really for the protection of dairy interests which were in danger of having their tuberculous cattle condemned by inspectors and their revenues thereby depleted. Experts differ as to the communicability of bovine tuberculosis to man, either through the meat or the milk. The dairymen of course take the side of those who do not believe in such a danger to public health. The recent enactment was the result of an agitation based on the claim that dairy herds were being unjustly decimated by condemnation for disease.

Whatever may be the opinions as to the justice of the new law, it is illuminating as

an evidence of the solicitude borne by public officials for a class which is numerous in voting strength. The law permits the keeping for breeding purposes of animals having tuberculosis, provided these animals are segregated; it prohibits the sale of any animal known to have a communicable disease, "except it be for immediate slaughter," or unless buyer acknowledges that he is aware the animal he buys is diseased. If these latter provisions do not put a premium on the sale of diseased meat, then the language does not mean what it says.

The new law pays the farmer as high as \$75 for every animal condemned; moreover, the farmer is paid 25 cents a day for every day he is compelled to keep such condemned animal, in excess of a week. And if the appraiser's valuation does not suit him he can demand arbitration. We wonder what sort of a reception legislators, either State or in Congress, would give to a similar proposition to compensate meat packers for the thousands of carcasses destroyed each year for which they have paid the farmer full value, and on which they must now stand the entire loss.

Under a law like this, if the farmer's tuberculous animal is seized while in his own hands he gets cash compensation; but if it is seized in the packer's hands, after the latter has paid the farmer cash meat value for it, the packer has no recourse. The conclusion is inevitable that legislative protection is very often in direct ratio to the voting strength of the particular class seeking such protection.

### BRUISING ANIMALS

The humane and anti-cruelty societies of the country seem to be somewhat active recently in caring for meat food animals both before and during slaughter. Where they undertake their work upon a sensible and not drastic basis they accomplish considerable good. While they are at it they could unquestionably carry out many of their purposes by investigating the handling of domestic animals in transit and up to the point where they reach the packinghouse.

The law passed requiring the resting and watering of animals is a step in the right direction where it is not used by the railroad company simply for the purpose of accomplishing delayed transit, but the humane societies could go further by ascertaining the methods of handling the animals. It is a fact that after slaughter many of the animals show bruises and cuts which indicate that they have either been prodded with sharp sticks or have been clubbed. There is a resultant damage to the meat which should be stopped and if the humane societies are really sincere they should not confine their operations to the inside of packinghouses.

# PRACTICAL POINTS FOR THE TRADE

## A GOOD PICKLE FOR HOG MEATS.

In making up a bulk pickle for hog joint meats to 150 gallons pure water use 250 pounds of salt, 50 pounds of sugar, and 10 pounds of saltpeter. The sugar should be thoroughly dissolved, the ingredients well amalgamated with the water, and the whole strained through a suitable cloth. This amount of pickle, which should be about 38 degrees F., will test 75 degrees on salometer and is sufficient for 3,700 pounds of meat. A 16-pound ham will cure in this, say in storage 38 to 40 degrees F., in about 65 days.

If meats are packed in tierces they should be well rolled when packed, and again in 5, 10 and 15 days, if possible. As a rule such meats cured in such pickle are safe to smoke as follows: 12 pounds and under, 40 days; over 12 pounds and up to 16 pounds, figure 4 days to the pound; for hams over 16 pounds, figure 5 days to the pound. Such time is considered safe to smoke in or ship with or without pickle; the latter state is preferable. If exported they should be drained and packed in borax, using up to  $\frac{1}{2}$  of 1 per cent.

Under the foregoing rule a respectable gain is obtained and the meats have the necessary "age" so essential to good flavored meats. This "cure" is entirely an outside cure, no pumping being done whatever. Should pumping be indulged in, a shorter period would be necessary to turn meats out in. A little borax added to the pickle, if permitted, is highly beneficial in every respect. Hams would gain, after a liberal allowance being made, 2%, and shoulders as high as 5%.

The question of the proper temperature for curing storage is not so decidedly important if the meats are properly and thoroughly chilled prior to putting in salt or pickle, anything around 40 degrees being perfectly safe.

## COLD TEST OF NEATSFOOT OIL.

Since the introduction of the chrome tanning process, the consumption of neatsfoot oil for lubricating this leather—or fat liquoring, to give it the technical name—has assumed large proportions. A good deal of trouble, however, has been caused by tanners insisting on buying oil at a price irrespective of its merits. The result has been that a good deal of the neatsfoot sold has done harm to the finished glazed leather by a white cloud of stearine working to the surface in cold weather. This easily melts on the application of heat, and may be removed by rubbing with some soft material; both

methods are inconvenient in warehouses, and the white appearance is decidedly against the appearance and sale of the goods. In a recent communication to the German Section of the International Leather Trade Chemists' Association, Dr. H. Becker, in drawing attention to this trouble, said that a neatsfoot oil should be both pure and, as far as possible, free from stearine. This separates itself from the oil on cooling off, and the degree of cold associated with the cooling, and the degree of fluidity or firmness obtained by the oil, determine the cold test. He points out, however, that the demands expected of a sufficiently cold-proof oil vary a good deal, some expecting perfect clearness, while others look for a thickly liquid product. Time is also required for the reaction, varying according to the ideas of various chemists. The determination methods for obtaining the cold test also vary; some put the oil for testing in a test tube, insert a graduated thermometer in it by means of a perforated cork, and then place the oil into a cold mixture below the guarantee limit, as, for example, with a guaranteed cold test of 10 deg. C. into a salt and ice mixture of 12 deg. to 15 deg. C. The oil is watched and stirred with the thermometer until the guaranteed minimum temperature is obtained.

In connection with this subject, the following description of an ingenious American piece of apparatus for cold testing will be of interest. In a good-sized zinc box, a smaller one is inserted, so arranged that it can be surrounded with ice and salt. Each box contains one glass side, so that observation can be kept up on the interior of the smaller box. In this, a glass jar, containing about a quarter of a litre of neatsfoot oil is placed. A glass rod is used for occasional stirring, and two angle thermometers are inserted, so that the temperature of the oil and freezing mixture can be read off easily from the outside. The tested oil must now be cooled off gradually from 30 deg. F. to the guaranteed minimum temperature, and tested from time to time, say for six hours, for its reaction. This seems to be very effective in showing the reaction of the oil by the gradual cooling, but as Dr. Becker points out, some American experts hold the opinion that the cold test is that temperature at which an oil which has become solid through freezing becomes, by means of a gradual heating and stirring, soft enough to flow. He, therefore, considers there should be an alteration in the method, as the degree of clearness depends on the conditions under which the analyst finds the oil, and this can lead to various differences. He also refers to the differences found by analysis in the works and laboratory, and states he has found that oils said to have a cold test of 10 deg. C. were always cloudier and did not fill the stipulated requirements. He attributes this perhaps to a small quantity of water in the oil sent to be tested, as it was found these oils, when first shaken with the calcium chloride, and then freed from the chloride, fulfilled the requirements. For this reason, Dr. Becker advises that all neatsfoot oils for

testing should be freed from water in this way.

In the course of his remarks, Dr. Becker drew attention to the fact that he had often observed that on the cooling off of neatsfoot oil, a slimy cloudiness was observed, when the thermometer was stirred in the otherwise clear oil. So far, he had not been able to ascertain whether this was due to a separation of the fatty acids, or to slimy matters of a gelatinous nature. In all cases the reaction was different to that shown by neatsfoot oils containing stearine, which gradually became cloudier and thicker. The important practical point for the supplier and user of the oil, is the suggestion made by this eminent authority, that this possibly explains the fact that in the greater part of the leather covered with the white exudation, the question is one where sebaceous acid and soap are noticed, while in others there is not much more than the suggestion of "spewing" apart from the sebaceous acid "spew," nothing more in fact than a dull cloudiness. Dr. Becker considers there should, in view of the above, be unity in the Association methods, and he asks his colleagues to carry out further experiments, so that at the next meeting of the Association some agreement may be arrived at. Meanwhile, he proposes the following method for testing: A test tube 18 millimetres long is charged with the oil to be tested, freed from water by calcium chloride, and subsequent filtration. A tested thermometer is introduced by means of a perforated cork, so arranged that the bulb rests in the centre of the oil. The oil should then be placed in the freezing mixture, together with a sample of the same oil which has not been denuded of water, but which is of the guaranteed minimum temperature. He considers the neatsfoot oil fulfils the requirements of the cold test if it remains liquid and clear after being immersed one hour. Oil containing an excessive quantity of water or sediment would provide cause for claim, and a comparison of the two oils under examination would permit of an exact deduction being drawn from the experiment.—Oil and Color Trade Journal.

## YIELDS IN A HOG TEST.

A test of hogs weighing to average 214 pounds showed the following result, the weights given being gross, of course: Dressed weight, per cent of live weight, 80.10%; blood, 2.48%; liver, 1.39%; heart, .24%; stomach, 2.04%; intestines, 7.82%; kidneys, .22%; melts, .11%; gut fat, 1.25%; kidney fat, 3.66%.

Notes.—Tripe is made from the first stomach or paunch of the bullock.

Pepsin is prepared from the mucous membrane of the stomachs of hogs and other animals.

Blood is conducted into a tank or vat and boiled with open steam for 20 minutes.

## MINERAL WOOL MOST EFFECTIVE INSULATOR



FOR  
COLD STORAGE, Etc.

CHEAP AND EASILY APPLIED

SAMPLES FREE

UNITED STATES MINERAL WOOL CO.

140 Cedar Street, New York City

## FOR PURCHASING DEPARTMENTS

### SOMETHING NEW IN MEAT HOOKS.

The Brecht Butchers' Supply Company has just issued a 16-page supplement to its general catalogue, and among other new things shown are swivel quarter hooks for their nickel-plated steel meat racks, also for wooden bars, on which there are patents pending.

These swivel hooks were designed to enable the marketman to display his meats

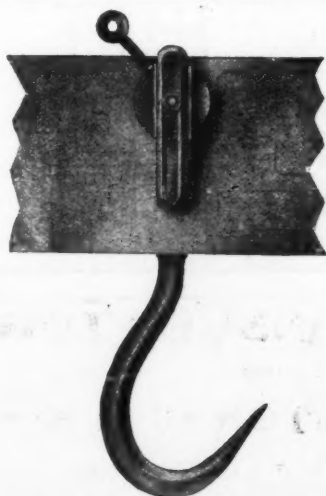
any wood rack which has bars not over 2 inches thick. Both style hooks are made tinned or nickel-plated, as desired.



NO. 1.—FRONT VIEW—WOOD BAR HOOK.

to the best advantage on the racks. With them, instead of quarters hanging on top of each other, they can be turned so as to hang perfectly free, thereby making an attractive display. In addition to being on a swivel, the wood bar hook can be locked on to the bar, as shown in Fig. 3. Fig. 2 shows the hook unlocked so it can be either removed from the bar or slid along to any place desired.

This locking device is gotten up in a manner that will permit of the hook being locked onto a bar 1½-inch to 2 inches thick. The trouble with the old style, or loose hooks, is that when the meat is being removed from the rack the hook comes off with it. These



NO. 2.—SHOWS HOOK UNLOCKED.

new patented hooks will not come off until unlocked.

The hooks for the nickel-plated steel meat racks will fit the quarter rails of the racks now in use, while the wood bar hooks will fit



NO. 3.—SHOWS HOOK LOCKED.

The supplement illustrating and describing these hooks fully can be had for the



NO. 4.—NICKEL-PLATED RACK HOOK.

asking. Address the main house at St. Louis, Mo., or either of its branches—Denver, 16th



NO. 5.—SHOWS FASTENING KEY.

and Wazee streets; or New York, Nos. 174-176 Pearl street.

### A SCRAPER FOR ALL PURPOSES.

For scraping floors, benches, meat blocks or anything in and about a packinghouse or butcher shop the Universal Scraper is finding favor because of its easy operation and the perfection of the work it does. The scraper is manufactured by the L. S. Starrett Company of Athol, Mass., and the manufacturers claim it is superior to any scraper on the market.

The illustration which is produced herewith shows the principal points of advantage in the scraper. The edges of the blade are ground perfectly square. There are, therefore, eight sharp cutting edges, and any one of them can almost instantly be brought into use by means of the handle with its ball joint connection. To lock or release the joint, or place the blade at any angle, it is simply



THE UNIVERSAL SCRAPER.

necessary to give the handle a slight turn. The wing nut is used when the blade is removed from the handle. The guard may be instantly slipped on or off either side or end of the blade, and enables one to use the tool with a firm grip, bearing on heavily or lightly as may be desired.

The manufacturers want every butcher and packer to know the full merits of the scraper and are prepared to give further particulars. A letter with an enclosure of a dollar will bring the scraper, or a postal will bring further information. Address L. S. Starrett Company, Athol, Mass.

### BIG SALES OF CASH REGISTERS.

As a further indication of the return of prosperity and additional proof of the value of President J. H. Patterson's advanced methods of advertising and selling and reduced prices, the National Cash Register Company, whose factory is at Dayton, Ohio, shipped 8,270 registers in June.

This is 1,053 more registers than were shipped during the month of May, 1908. The largest previous month in the history of the company was 6,808. This certainly proves that the right sort of administration, even in hard times, will increase sales and contribute in a large degree to the general prosperity of the country.

### BARTLETT & SNOW CATALOGUE.

The C. O. Bartlett & Snow Company, of Cleveland, Ohio, have issued their catalogue No. 26, descriptive of their paint grinding and mixing machinery.

### 80 PAGES ON LUBRICATION

New, fresh information on the modern practice of graphite lubrication. Tells what graphite has done, what it will do, what you can do with it. Copy 88-C FREE.

JOSEPH DIXON CRUCIBLE CO. JERSEY CITY, N.J.





## ICE AND REFRIGERATION



### Dry Insulation

is of vital importance. Papers that absorb and retain moisture are a menace to economical refrigeration.

## GIANT Insulating PAPER

Positively prevents the entrance of all moisture.

Air-tight chambers are equally important. Pinholes and cracks, common faults with most papers, are unknown in GIANT.

A perfect insulator.

No oil, tar or rosin. Perfectly odorless and air-tight. Acid proof.

Send for Prices and Samples

**The Standard Paint Company**

General Offices

100 WILLIAM ST., NEW YORK

Branches:

Chicago, St. Louis, Philadelphia  
Boston, New Orleans

#### NEW CORPORATIONS.

Graham, Tex.—The Graham Ice Company has been incorporated with a capital stock of \$10,000 by J. W. Day, J. J. Park and T. E. Barnaby.

Norfolk, Va.—The Sunrise Dairy Company has been incorporated with a capital stock of \$5,000. President, C. A. Bremer; secretary, O. L. Voight.

Hobart, Okla.—The Hobart Ice Cream and Bottling Company has been incorporated with \$5,000 capital stock by C. G. Rogers, A. H. Kramer and H. W. Kramer.

Muskogee, Okla.—T. Ketchell, James Ketchell and B. Ketchell have incorporated the Standard Creamery and Ice Cream Company.

#### ICE NOTES.

Assonet, Mass.—Ten large ice houses belonging to the Arctic Ice Company of Fall River, together with 20,000 tons of ice, were destroyed by fire on July 3. Loss estimated at \$75,000.

Texarkana, Tex.—The plant of the Home Ice Company has been damaged to the extent of \$1,000 by fire.

Binghamton, N. Y.—A voluntary petition in bankruptcy has been filed by the Binghamton Cold Storage Company, a corporation, capitalized at \$140,000. United States District Judge George W. Ray appointed Henry L. Beach receiver. The application was made to protect creditors and try to straighten out the business, with a view to reorganizing.

Rochester, N. Y.—Justice Wheeler in Special Term of the Supreme Court at Buffalo has granted an order declaring dissolved the Gleason Cold Storage Company, which has plants at Rochester, Le Roy, N. Y., and Bethlehem, Pa.

Kansas City, Mo.—W. F. Lyons, Bryant Building, will erect an ice plant of 100 tons capacity. The building will be 160 x 390 feet and cost around \$100,000.

Wheeling, W. Va.—Lemmon, Landahl Company, meat dealers, will install a new refrigerating machine, doubling the capacity of its plant.

Corona, Calif.—The ice plant of the Corona Gas and Electric Light Company, on Railroad street, was destroyed by fire last week.

Newkirk, Okla.—The board of trustees has decided to install an ice plant at State Insane Asylum at Fort Supply.

### NEPONSET

THE Strongest—Thickest—  
Most Water and Air-proof  
Insulating Paper made. Send for  
samples and make your own tests.

F.W. BIRD & SON MAKERS  
New York East Walpole, Mass.



Baltimore, Md.—The plant of the Mt. Vernon Brewing Company has been purchased by L. F. Ruth, R. Marietta and C. Stillwagon of Connellsville, Pa., who will organize a new company to improve and operate the plant.

Weimar, Tex.—J. B. Holman contemplates the establishment of a creamery plant here.

Hannibal, Mo.—The large ice house belonging to the Quincy Ice Dealer Company, has been destroyed by fire.

Pittsburg, Pa.—The Consolidated Ice Company has declared its regular quarterly dividend of 1½ per cent. on its preferred stock, payable July 20.

New Orleans, La.—The new plant of the Retailers' Ice and Cold Storage Company started operations on July 4.

#### CHARGING WITH AMMONIA.

By John E. Starr.\*

The subject here discussed is intended mainly to apply to adding anhydrous ammonia in charging absorption refrigerating machines, but many of the general principles

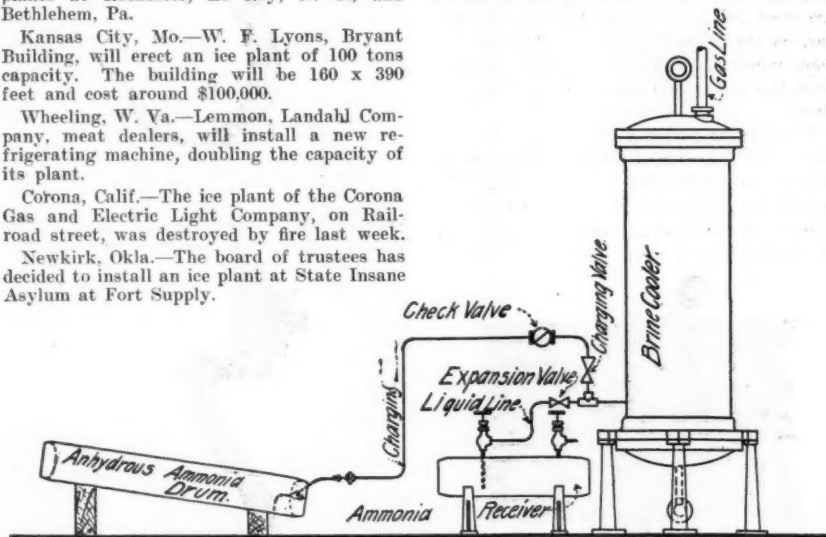


Figure No. 1.

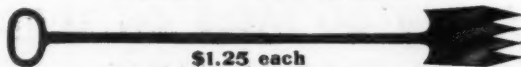
set forth are also applicable to charging of the compression machine.

Lack of knowledge, or perhaps the lack of application of a knowledge of the properties of anhydrous ammonia as to temperature and pressure, and of aqua ammonia as to the relation of temperature, pressure and strength of the aqua often leads to expensive and sometimes disastrous results when the operation of recharging with anhydrous ammonia or adding to the charge is concerned.

It would seem as if it would be hardly necessary to go into length on a subject of this kind, as so many engineers are fully

\*Cold Storage and Ice Trade Journal.

## ELEVATING AND CONVEYING MACHINERY ICE TOOLS



\$1.25 each

Gifford Wood Co.

HUDSON, N. Y.

CHICAGO, ILL.

ARLINGTON, MASS.

acquainted with the precautions that should be preserved in adding to the ammonia charge; but so many instances have come under the notice of the writer and so many reports have been sent in from manufacturers of aqua and anhydrous ammonia as to the amounts of anhydrous actually returned in the supposed empty drums, and also many reports as to the return of drums filled or partially filled with aqua ammonia that it seems that a few words on the subject would not be untimely.

#### Attention to Operation Essential.

In very many cases these errors doubtless occur by reason of the fact that the operating engineer during the time of adding to the charge has other duties to perform which keeps his attention away from the charging process, or else that the charging process is often left to subordinates who do not understand exactly what they are doing.

It is a habit in a great many plants, especially in cold storage warehouses, to keep a reserve stock of anhydrous on hand in cold rooms where the temperature and therefore the pressure of the anhydrous ammonia may reach a point considerably below the pressure existing in the pipe through which it is charged. Numerous examples have been brought to notice where anhydrous has been kept in a room at a temperature of, say, 5 deg. above zero, and then an attempt made to take out the drum and discharge it against a pressure of 20 or 25 lbs. As the pressure of anhydrous ammonia at 5 deg. above zero is about 20 lbs. it is quite plain that instead of the anhydrous being discharged into the machine under circumstances such as described, an exactly contrary effect may happen, and the cylinder, instead of discharging contents, may receive from the machine either aqua or anhydrous, and so completely fill the cylinder, leaving no gas space for expansion. This often leads to disastrous results. Examples have come to the attention of the writer where the cylinders were kept outside at a temperature of zero, or below zero, and then an attempt made to empty them against a pressure of 15 lbs. or more.



Every packer wants the most economical refrigerating machinery and which can be depended upon to produce the maximum of capacity with the minimum of cost, and be the simplest and easiest operated.

The Vogt Machines may be depended upon to meet your requirements, no matter how rigid they may be. Based upon the Absorption System—the only really scientific refrigerating system—these machines produce results not otherwise possible.

We want every packer who is thinking of installing refrigerating machinery or making any changes to hear our story before he makes any decision. We like to get inquiries and to answer them.

**HENRY VOGT MACHINE COMPANY**  
10th Street and Ormsby Ave. LOUISVILLE, KY.

It is of course impossible to do this unless the pressure is lowered in the pipe or vessels through which it is expected to be discharged, or else the cylinder is warmed.

#### Obtaining Work from Charging Process.

It is of course desirable, all other things being equal, to charge the anhydrous ammonia in such a manner so it will perform effective refrigerating work, or in other words to put into useful effect the work that has already been performed on it in the way of liquifying it at the ammonia factory. This item is not always so large as to offset other advantages of convenience, position of existing connections, etc., but it is an item that is of value when it is just as easy to discharge the drum on the low pressure side, that is to say, between the expansion valve and the expansion coil or cooler or directly into the body of the cooler. As a concrete example—the charging of 1,000 lbs. of anhy-

## HENRY BOWER Chemical Mfg. Co.

Gray's Ferry Road and 29th St.  
PHILADELPHIA, PA.

**ANHYDROUS**  
STRICTLY PURE, ABSOLUTELY DRY  
FOR REFRIGERATING AND ICE MAKING



Established  
as the  
Standard.  
Pamphlets  
free.



Specify B. B.

#### Shipments Immediate

B. B. AMMONIA MAY ALSO BE OBTAINED  
FROM THE FOLLOWING:

New York, 100 William St., Rochester & Ham-  
lacher Chemical Co.  
Newark, 78 Chestnut St., F. W. Munn Liv-  
ery Co.  
Boston, 120 Milk St., Chas. P. Duffee.  
Providence, 52 S. Water St., Rhode Island  
Warehouse Co.  
Buffalo, Seneca St., Keystone Warehouse Co.  
Pittsburgh, Duquesne Freight Station, Penn-  
sylvania Transfer Co., Ltd.  
Detroit, Riverside Storage & Cartage Co., Ltd.  
Cleveland, Mercantile Bank Building, Cleve-  
land Storage Co.  
Cincinnati, The Burger Bros. Co.  
Louisville, Louisville Public Warehouse Co.  
Indianapolis, 731 South East St., Milton  
Jennings.  
Chicago, 16 North Clark St., F. C. Schapper.  
Milwaukee, 136 West Water St., Central  
Warehouse.  
St. Louis, 20 So. Main St., Geo. T. Matthews  
& Co.  
Kansas City, Kemper Bldg., O. A. Brown.  
Baltimore, Henry Bower Chem. Mfg. Co.  
Washington, 28th and D Sts., N. W., Little-  
field, Alvord & Co.  
Norfolk, Nottingham & Wrenn Co.  
Savannah, Broughton and Montgomery Sts.,  
Benton Transfer Co.  
Atlanta, 50 East Alabama St., Morrow Trans-  
fer Co.  
Birmingham, 1910 Morris Ave., Kates Trans-  
fer & Storage Co.  
Jacksonville, Park Bldg., St. Elmo W. Acosta.  
New Orleans, Magazine and Common Sts.,  
Finlay, Dicks & Co., Ltd.  
Liverpool, 19 South John St., Peter R. McGuire  
& Son.

## York Manufacturing Co.

YORK, PA.

We manufacture all the machinery and  
parts needed to equip a complete Ice or  
Refrigerating Plant:

**MACHINES, CONDENSERS, TANKS,  
CANS, COOLERS, PIPING.**

**Boilers and Ammonia Fittings  
of All Kinds.**

We employ over 1,250 men in the  
manufacture of Ice and Refrigerating  
Machinery exclusively.

CATALOGUE UPON REQUEST.

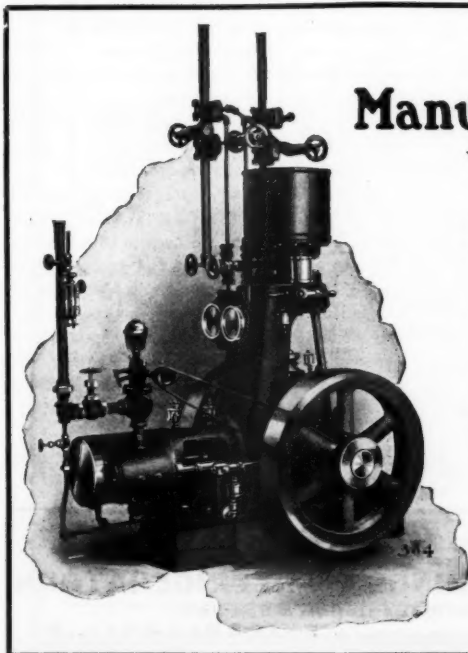
**Main Office and Works,  
YORK, PA.**

BRANCH OFFICES:

Boston, New York, Philadelphia, Pitts-  
burg, Atlanta.

GENERAL WESTERN OFFICE:

1660 Monadnock Building, Chicago, Ill.  
St. Louis, Houston, Oakland, Cal.



# HATELY COLD STORAGE COMPANY, CHICAGO

Office, 70 Board of Trade

Warehouse, 37th St. and Chicago River

**Concrete Construction,  
Fire Proof**

**Advances made on Con-  
signments of Hog Product**

Address all communications to

**HATELY BROTHERS**

General Commission Merchants

Chicago, Illinois



drous in a manner that would permit it to take up heat would amount to a useful refrigerating effect of from 3,000 to 3,500 pounds of ice melting. This effect would be lost in discharging into the suction of a compressor or into the absorber of an absorption machine.

With this fact in view it would be better to discharge the anhydrous ammonia into an absorption machine (or even a compressor)

## PREVENTING BOILER SCALE.

Some time since Mr. Arthur D. Little, chemist, of Boston, was called upon by one of his clients controlling a considerable number of boiler plants, to study the conditions therein with a view of standardizing the methods of preventing boiler scale and reducing the expense therefor. Obviously his report cannot be made public in its complete form, but, devoid of specific references, the

It was found that all the plants in the combination which used special compounds were expending nearly \$1,300 per year for boiler compounds. Those which were using only soda ash and kerosene were expending very much less per horse power although practically the same water supply was provided.

The method of applying the soda ash was investigated, and it was found that in the case of a number of plants there was a mistaken idea of the use of a boiler compound. The methods employed in these plants, while differing somewhat in details, were to add the soda ash once a week and *clean the boiler*. The true method was shown to be to add the soda ash in small quantity and continuously, and then keep the boiler in a condition so that by frequent blowing off it is *kept clean*.

It was shown by Mr. Little that a considerable saving could be made and a better result secured not only by reducing the cost of the compounds themselves but by keeping the boilers in first-class condition and preventing the formation of scale, thereby reducing the amount of coal required to produce the desired amount of steam.

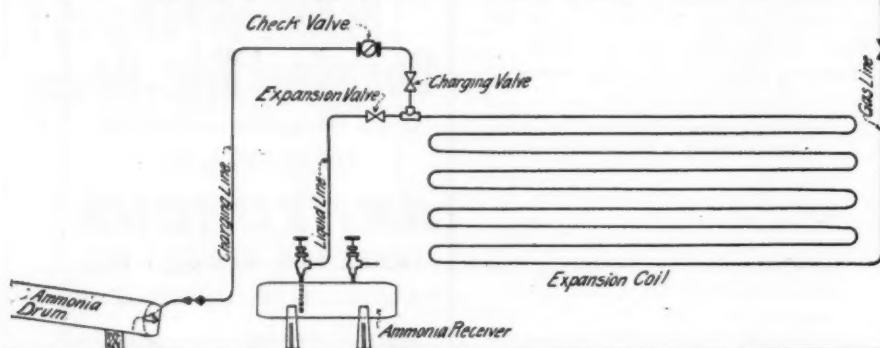


Figure No. 2.

as shown in Figures 1 and 2. In these cases it will be observed that the charge is added to the machine on the low pressure side between the expansion valve and the cooler or expansion coils, and the cooling effect or work done on the ammonia at the ammonia factory is preserved.

However, even in the cases shown in Figures 1 and 2, it is excellent practice to put a check valve on the discharging line, so that in case the cylinder of anhydrous may not be closely observed when nearly empty there will be no danger of anhydrous flowing back into the cylinder after the cylinder is about empty and the pressures are equalized. It is a common practice to watch the ammonia cylinder near the last end of the charging for the appearance of frost on the cylinders, due to the expansion of the last of the small amount of liquid that will remain in the cylinder under the end of the syphon pipe of the cylinder. Some engineers will wait until the frost appears, and then conclude that the cylinder is empty, but if the engineer is called away about the time the frost appears, it may be possible under some circumstances that after the equilibrium of pressures is established, ammonia already in the machine will trickle back and make the cylinder a part of the expansion system. In this case the frost will persist.

(To be continued next week.)

following general abstract will doubtless prove helpful to boiler owners and operators.

In seven plants Mr. Little found soda ash and kerosene in use either alone or in combination with each other, while in three mills a sumac compound was employed. The price of the latter was 10 cents per pound, its approximate composition being

	Per cent.
Water .....	28
Insoluble matter .....	9
Sodium carbonate .....	43
Sodium phosphate .....	13
Organic matter (tannin) .....	7

Another plant was using a special compound costing only 2¾ cents per pound with an approximate composition of

	Per cent.
Alkali .....	14
Insoluble matter .....	5
Water and organic matter .....	81

Still another plant was using a compound at 6 cents per pound composed of

	Per cent.
Water .....	10
Soda ash .....	53
Common salt .....	33
Organic matter .....	4

## REFRIGERATION FOR COOLING HOGS.

Suppose we want to chill 300 hogs averaging 150 lbs., or a total of 45,000 lbs. The heat in the dressed hog carcass will run about 160 deg. F. and has to be reduced to 38 deg., hence 68 deg. heat must be eliminated. This multiplied by 45,000 gives us 3,060,000 heat units, to which must be added one-quarter that amount for radiation heat from men, light and doors, making 3,825,000 units of heat. As 284,000 B. T. U. equals one ton of refrigeration, we need a 13½-ton machine to chill 300 hogs of the average given. Added to which is a quarter of its size for the curing and other rooms, making a 16¾-ton machine, to which we must again add 50 per cent. to cover extreme hot weather, etc., which gives us a requirement for a 25-ton ice machine to take care of 300 hogs daily.

Business openings and chances for good investments. See page 48.

**ARMSTRONG & LATTI COMPANY**  
Contractors and Builders  
**COLD STORAGE BUILDINGS AND REFRIGERATORS**  
Lith and Sheet Cork Insulation a Specialty  
532 Land Title Building, J. P. MAHER, Superintendent. PHILADELPHIA, PA.



# PROVISIONS AND LARD

## WEEKLY REVIEW

All articles under this head are quoted by the bbl. except lard which is quoted by the cwt. in tca., pork and beef by the bbl. or tierce and hogs by the cwt.

**Reactions from Buoyancy—Market Had Been Strained by Speculation—Improved Grain Crop Weather—Sympathetic Effect from Grain Markets—Fairly Good Undertone at Declines—Widened Home Distributions—Not Large Hog Receipts.**

The hog products markets made but small further change to higher prices in the dealings early in the week. A further marked improvement from the radical tendency of the previous week had been looked upon by us as improbable. It had seemed as if the limit of high prices had been made through speculation on the assumed grain crops damage. Reactions to lower prices were in order. There was little question of a fairly good undertone at the reduced prices. There is an active rate of home consumption, especially of meats.

It was doubted that the late handling of the market for bullish tendencies would sufficiently arouse outside investors for a continuance of marked buying, especially if adverse features to firmness set in of improved grain crop prospects.

There are some good features to the hog products markets outside of the lively handling of meats for consumption. Most prominent factors for encouragement of fairly good support to the market on the reaction are the steady falling off of productions, and the materially less volume of supplies produced as against those at this time last year.

The loss of average hog weights for the season, as against those ordinarily, makes an important consideration of products supplies for the long run of the market. The high prices of corn and the improbability of

an exceptionally large crop of the grain also favors the hog products market for the season's trading.

The corn crop may turn out better than it did last year. The prospects at present are that way. But it is conceded that normal weather conditions for the corn crop must be had right along to the harvest season for even a moderately freer volume of corn supplies than was had last year. It is well understood that under the increased uses each season of corn by foreign and home markets that there should be a corresponding growth of supplies.

Current high prices for the corn and the seemingly assured higher market rates than ordinarily for the grain up to the season for the new crop, whatever reactions may take place to lower prices from the current trading basis points to the steadily satisfactory absorption of supplies.

The full prices of corn will have a good deal to do through the remainder of this season, and probably through, on the present outlook of the corn crop, the fall season, in influencing the temper of the hog products markets.

A bulging of the hog products markets from the current trading basis would be attended with some difficulty because of the, at present, liberal stocks of both meats and lard, and the not general demands for supplies from Europe.

There is little question but that European markets are handling the meat products in a more liberal way for consumption, as well as the markets in this country. But in the way of fats the European markets are filling

in a little more freely with competitive products. It would be true that the production of lard, as shortened through the summer months on the light weights and fewer number of the hogs marketed, will be, ultimately, of some benefit to the products markets. Just at present, however, there seems to be too much lard in the home and foreign markets for supply conditions of demands, as stronger prices may be at any time in the near future attempted for it.

Yet with the present and prospective cost of hogs there is no reason why the lard prices, as well as meat prices, should not be essentially in seller's favor around some such line of trading prices as has been had latterly by the reaction from the excitement.

If there is a long period of favorable crop weather, for cotton as well as grain, the reactions in prices of the hog products should be only moderately more in favor of buyers. The consideration of the several outlined factors of the markets would lead to the deduction of a fairly healthy situation at the recent modification of extreme prices.

The highly favorable cotton crop prospects prompt the belief that the South will be a huge buyer of meats before the fall months. The current demands from the South for meat supplies are a little larger than ordinarily at this time of the year. The distributions of lard, as well as of meats, to the home markets, are of satisfactory volume. The foreign markets' needs are still chiefly met by consignments, with little increase of direct new demands thence.

The compounds, with a spread since the recent advance in the prices of pure lard, of

# THE W. J. WILCOX

## LARD AND REFINING COMPANY

NEW YORK  
OFFICES: 27 Beaver Street

Refiners of the Celebrated  
Wilcox and Globe Brand

PURE  
REFINED  
LARD



about two cents per pound, are having about as large consumption as they had at this time last year.

It may be said that the compounds have been less freely taken for the season entire than in the year before, but that the loss of trade was in the late fall and winter months of this season. We made a calculation early in the season that the loss of cottonseed oil consumption by the compound makers would be about 300,000 barrels from their exceptionally large consumption of the previous year. Developments at present in the near winding up of the season for the old crop are that our estimated total of diminished consumption will prove correct.

There must be a good deal of filling in with supplies of pure lard, the compounds and of meats before the season for new grain and other feeding crops. The consumption is, as noted, enlarging, and the distributors are not as fully supplied as usual against needs of consumers. Careful buying of distributors had been necessary in the long time uncertain look of general trade affairs and developments of general markets. It required only some such exhibition of market situations as has been had latterly for confidence in buying by the distributors.

There are, however, some peculiar market changes for products usually affected by the sentiment in the hog products markets not clearly understood. As an instance is the tallow market, that has advanced for the week in England 3d. and 6d., and has had sales in New York at lower prices, more especially for New York city hogsheads, a resale of which was made for export at 5½¢, although the melters would not sell at that price, particularly after the report of the English sale. In the West all tallow prices are quite firm. The oleo stearine has made an advance to 11½¢ in New York and 11½¢ in Chicago. The short supplies of beef fat

should help the tallow as well as oleo stearine markets, notwithstanding abundant supplies of palm oil.

The hog prices at the packing points are now about 50¢ per 100 lbs. better than they were at this time last year, but somewhat under those of two years ago at this time. There have been occasional declines in the prices of the hogs, for the week, but the all around situation of the hog marketing shows that farmers will not be driven into a material let up of selling values. On the other hand, it may be doubted, under the present and prospective trading in meats and the necessary competition for the hog supplies by the packers and shippers, that the hog markets at the packing points would have a chance to go down more than temporarily and moderately.

There was last week some increase in the weights of the hogs received at Chicago, as of 6 lbs., but which were 10 lbs. less than in last year, corresponding time, and 5 lbs. less than those of two years ago. Estimated Chicago stocks, 57,000 bbls. contract pork (56,001 bbls. June 1); 153,000 tes. contract lard (147,483 tes. July 1); 42,000,000 lbs. ribs (43,370,028 lbs. July 1).

In New York the export demand for pork is improved at stronger prices. Sales 300 bbls. mess at \$16.75@17; 225 bbls. short clear at \$16.75@17.50; 100 bbls. family at \$16.75@17.50. Western steam lard advanced to \$9.70 asked, but is now hardly better than \$9.55@9.60. City steam lard was quoted at \$9.37½@9.50. In city meats, strong and fairly active market for pickled bellies, with 12 lbs. average at 10¢; 14 lbs. average at 9½¢, and light average to 11¢.

BEEF.—Strong market prices. Demands are moderate, but stocks are of a narrow order. City extra India mess, tes., \$23.50@24.50; barreled, mess, \$13.75@14.50; family, \$15.50@17; packet, \$14@15.50.

#### EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports of the week ending Friday, July 3, 1908, were as follows, according to H. M. Schwarzschild's report:

Steamer and Destination.	Oil Cake.	Cottonseed Oil.	Bacon and Hams.	Tallow.	Beef.	Pigs.	Pork.	Tes.	Lard.
Celtic, Liverpool			2162	50	420			460	7537
Carmania, Liverpool			567	564	201	100		300	900
Campania, Liverpool			1013	368	100		22	50	
*Minneapolis, London	40		220						3498
*St. Paul, Southampton			200	600					700
*Columbia, Glasgow			739		135			255	50
Sallust, Manchester			56					634	7750
Buffalo, Hull			500	748		60	22	375	3569
Hamburg, Hamburg								200	
Patricia, Hamburg	50				70			710	250
Rotterdam, Rotterdam	9308	400	77		10			860	1400
Kroonland, Antwerp	4500		701		25	112	100	2746	
Kaiser Wil. der Grosse, Bremen					50			125	
Barbarossa, Bremen								500	
La Lorraine, Havre								300	
Californie, Bordeaux & Dunkirk	249							230	803
Erny, Mediterranean	200								
Brasile, Mediterranean	137								
Duca d'Abruzzi, Mediterranean			25						
Roma, Mediterranean	450		4					25	400
Total	13808	1526	2280	6264	331	810	156	4199	30528
Last week	26768	5191	2135	6935	144	1363	565	5321	39100
Same time in 1907	15478	†	629	5787	1623	965	281	5558	42519

\*Cargo estimated by steamship company. †No record.

Exports from the Atlantic ports: For the week, 1,658 bbls. pork (3,916 bbls. last year); 7,221,483 lbs. meats (12,038,299 lbs. last year); 8,124,772 lbs. lard (12,662,852 lbs. last year). From November 1, 116,150 bbls. pork (122,726 bbls. last year), 395,095,637 lbs. meats (375,719,881 lbs. last year), 469,110,023 lbs. lard (443,098,089 lbs. last year).

The increase in the exports from November 1 is shown as 19,375,756 lbs. meats, and 26,011,934 lbs. lard.

#### EXPORTS OF PROVISIONS

Exports of hog products for week ended July 4, 1908, with comparative tables:

PORK, BARRELS.			
To—	Week July 4, 1908.	Week July 6, 1907.	From Nov. 1, 1907, to July 4, 1908.
United Kingdom	558	844	28,201
Continent	165	1,062	11,940
So. & Cen. Am.	290	566	19,821
West Indies	493	368	40,679
Br. No. Am. Col.	132	456	14,650
Other countries			529
Totals	1,658	3,916	116,150

MEATS, POUNDS.			
United Kingdom	6,007,793	8,724,695	333,653,867
Continent	948,790	2,619,199	50,841,061
So. & Cen. Am.	90,900	109,925	3,605,200
West Indies	173,000	231,105	6,803,792
Br. No. Am. Col.	1,000		155,967
Other countries		233,375	35,750
Totals	7,221,483	12,038,299	395,095,637

LARD, POUNDS.			
United Kingdom	4,742,469	3,711,740	192,525,748
Continent	2,249,262	6,220,847	227,204,236
So. & Cen. Am.	196,150	516,800	16,812,667
West Indies	925,911	2,147,065	30,509,101
Br. No. Am. Col.	8,040	40,700	557,271
Other countries		25,700	1,500,800
Totals	8,124,772	12,662,852	469,110,023

#### RECAPITULATION OF WEEK'S EXPORTS.

From—	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York	1,007	3,181,600	3,308,500
Boston	264	1,668,450	2,312,283
Philadelphia	50	60,008	81,272
Baltimore		25,720	493,356
Mobile	60	86,300	361,200
New Orleans	277	110,100	424,950
Montreal		2,040,325	867,250
Portland, Me.		39,950	26,250
Galveston			249,411
Totals	1,658	7,221,483	8,124,772

#### COMPARATIVE SUMMARY OF EXPORTS.

	From Nov. 1, 1907, to July 4, 1908.	From Nov. 1, 1906, to July 6, 1907.	Increase.
Pork, pounds	23,230,000	24,545,200	
Meats, pounds	395,095,637	375,719,881	19,375,756
Lard, pounds	469,110,023	443,098,089	26,011,934

#### OCEAN FREIGHTS.

	Liverpool, Glasgow, Hamburg.	Per Ton.	Per Ton.	Per Ton.
Beef, per tierce	2/6	3/	15c	
Oil cake	7/	7/6	9c	
Bacon	12/6	15/	18c	
Lard, tierces	12/6	15/	18c	
Cheese	20/	25/	48c	
Canned meats	12/6	15/	18c	
Butter	25/	30/	48c	
Tallow	12/6	17/8	15c	
Pork, per barrel	2/	2/3	15c	

#### DO YOU EXPORT

on R. R. Through B/L? If you do, write me and find out how you can continue your present shipping arrangements and also secure the benefits of my notification system without additional expense to yourself or consignee.

H. M. SCHWARZSCHILD  
Export Freight Broker Forwarding Agent  
45 Broadway, New York.

# JUST

## BROKERS

**STERNE & SON  
COMPANY**  
POSTAL TEL. BLDG.  
CHICAGO

**WAX PAPER MAKERS**  
THE DIEM & WING PAPER CO. — CINCINNATI.  
MANUFACTURERS OF WAX PAPER, PARCHMENT PAPERS & HAM PAPERS OF ALL KINDS.  
MEMBERS, AMERICAN MEAT PACKERS ASSN.

# TALLOW, STEARINE, GREASE and SOAP

## WEEKLY REVIEW

**TALLOW.**—The United Kingdom markets show a satisfactory sale for high grade tallow and much the neglect that is observed in our own country's markets for the under grades. The firmness that exists in the United Kingdom markets, and reflected in the Continental markets, is especially for Australian and the high qualities of River Plate. The London auction sale on Wednesday was at 3d. to 6d. higher prices, at which 1,160 casks were offered and 825 casks sold.

The markets in this country were slightly influenced from Wednesday along to the close of the week by the firmer temper of the English markets, in that it was more difficult to buy from melters except at better prices than had been made in the early part of the week. Nevertheless, that buyers were responding slowly and were indifferent even of old market rates for all grades under prime of the tallow.

The peculiar condition of dulness was shown in the sales before Wednesday at lower prices for New York city made. It was noted that we had exclusively a sale in the previous week of 100 hhds. New York city at 5½c., which was then ¼c. lower than the latest previous sale. This trading was followed by a sale of 200 hhds. at a decline of 1-16c., or at 57-16c. for export and by another 100 hhds. at 57-16c. and a resale of this latter lot, 100 hhds., at 5½c. for export. But it may be doubted that the melters would now take less than 5½c., and some of them practically decline to sell. Later sale of 75 hhds. for export at 5½c. direct. The weekly contract deliveries will be made at 57-16c.

The soapmakers upon our Eastern markets are very careful buyers, while those at the West are sufficiently interested as buyers to use up the productions.

There is distinct firmness concerning prices of strictly prime tallow. The good and under grades rather favor buyers in price, under their neglect and indisposition of melters to permit accumulations of supplies on their hands. The larger number of grass-fed cattle arriving and the hot weather gives more under grades in the supply than of the prime qualities.

The late stronger attitude of the pure lard market did not help the tallow market, which was an unusual circumstance. The more general use of oleo stearine by the compound makers tends to the indifferent effect of a firm lard market upon tallow prices. The soapmakers ignore the sentiment of the lard market under the abundance of palm oil at more favorable prices to them than those for tallow.

Unless the tallow markets become stronger than they are at present, it looks as if the foreign markets would become rather more freely interested in supplies here. If foreign demands should be awakened, the modified supply positions of tallow in this country would be more of a factor than they are at present.

The New York city, tierces, special, for export, quoted nominally 6¼c. The edible is quoted at 6¼c., with small supplies and light demands.

The country made tallow is in moderate supply, and if of prime and choiced qualities brings steady prices; but for all of the common and medium grades buyers have the advantage. Sales for the week of 215,000 pounds at 5½@5¾c., as to quality.

**OLEO STEARINE.**—The improved tone at the close of the previous week has made headway. This week's markets are a trifle more in the seller's favor. The firmer cost of pure lard and a looked for increased business in the compounds, together with less than usual productions of the stearine, invite confidence as to market prices.

There is more looking around and bidding for the stearine. Some inclination to pay the firmer prices asked has narrowed business. The Western compound makers, as well as on account of those in the Southern and Eastern markets are steadily negotiating for supplies of moderate volume. The closing New York market is 11¼c., and Chicago 11½c.

Sales 230,000 pounds in New York at 11¼c., 150,000 pounds do. at 11¼c., 3 cars in Chicago at 11¼c., and 100,000 pounds do. at 11¼c.

**OLEO OIL.**—Consumption is close to the productions, notwithstanding the liberal use of competing oils. Marked confidence prevails as to prices. But prices are lower on slow new buying. The butterine makers say prices are too high for selling values of manufactured goods. Rotterdam quotes 70 florins asked. New York, extra at 12c.; prime, 11¼c.

**LARD STEARINE.**—Freer consumption of the summer months and the higher cost of lard makes the stearine market strong at 12½c. for city made.

**COTTONSEED STEARINE.**—Unimportant stock and nominal market at 6¾c. per lb.

**GREASE.**—The west is using up most of its productions, under better markets there than at the east. Supplies in New York are moderate; on soap makers' demands, as the main buyers, firm prices prevail. Quotations: Yellow, 4½@5¼c.; house, 4½@5¼c.; bone, 5½@5¾c.; brown, 4½@4¾c.; white, 5¾@6¼c.

**GREASE STEARINE.**—Pressers have very moderate accumulations. Choice lots are

quite firmly held. Yellow at 5½@5¾c.; white at 6c.

**COCOANUT OIL.**—The increased consumption of all foreign markets, especially of Rotterdam and those in England, and the more confident expressions as to prices of sellers on the coast tends to better supported prices in this country. Quotations: Cochin, spot, 7¼@7½c.; August to October, shipment, 6¾@7c.; Ceylon, spot, 6¾@6½c.; June to August shipments, 6@6¼c.

**PALM OIL.**—Sellers have rather more of an advantage as to prices, through enlarged consumption. Quotations: Red, prime, 5½@5½c. spot, and 5½c. to arrive. Lagos, 5¼@6c. spot, and 5½@5¾c. to arrive.

**CORN OIL.**—Exporters are doing little. Less than usual productions are at easy prices. Car lots at \$5.50.

**LARD OIL.**—Manufacturing interests are satisfied with small lots. Sellers' views are influenced to increased firmness through tone of the lard market. Prime at 68@71c.

**NEATSFOOT OIL.**—Business is limited to small lots and essentially on home consumption. Quotations: 20 cold test, 80@85c.; 30 test, 78c.; prime, 56@58c.; 40 test, 72c.

### EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York for the week ending Wednesday, July 8, 1908:

**BACON.**—Antwerp, Belgium, 105,947 lbs.; Bordeaux, France, 11,260 lbs.; Cienfuegos, Cuba, 19,400 lbs.; Gibara, Cuba, 24,878 lbs.; Genoa, Italy, 15,991 lbs.; Glasgow, Scotland, 185,417 lbs.; Havana, Cuba, 26,920 lbs.; Hull, England, 288,231 lbs.; London, England, 621,250 lbs.; Liverpool, England, 664,838 lbs.; Manchester, England, 68,801 lbs.; Marseilles, France, 2,536 lbs.; Port Limon, Costa Rica, 2,309 lbs.; Rio Janeiro, Brazil, 15,400 lbs.; Rotterdam, Holland, 34,970 lbs.; Santiago, Cuba, 6,225 lbs.; Surinam, Dutch Guiana, 1,225 lbs.

**HAMS.**—Antwerp, Belgium, 250,500 lbs.; Amsterdam, Holland, 14,821 lbs.; Bilbao, Spain, 1,120 lbs.; Bordeaux, 14,309 lbs.; Coatzacoalcas, Mexico, 2,051 lbs.; Colon, Panama, 9,815 lbs.; Curacao, Leeward Islands, 837 lbs.; Cayenne, French Guiana, 12,500 lbs.; Gibara, Cuba, 9,373 lbs.; Glasgow, Scotland, 170,496 lbs.; Hull, England, 158,866 lbs.; Havana, Cuba, 10,913 lbs.; Hamilton, W. I., 7,358 lbs.; Kingston, W. I., 883 lbs.; London, England, 1,394 lbs.; Liverpool, England, 606,032 lbs.; London, England, 162,264 lbs.; Manchester, England, 7,150 lbs.; Nassau, W. I., 1,361 lbs.; Port Limon, Costa Rica, 1,739 lbs.; Port au Prince, W. I., 781 lbs.; Santiago, Cuba, 35,611 lbs.; Southampton, England, 2,800 lbs.; Trinidad, Island of, 17,976 lbs.

**LARD.**—Antwerp, Belgium, 115,000 lbs.; Amsterdam, Holland, 8,850 lbs.; Bremer-

**Cocoanut Oil**

**Palm Oil**

**Palm Kernel Oil**

**Tallow**

**Grease**

**Caustic Soda**

**Olive Oil Foots**

**Pure Alkali**

And Materials for all kinds of Soap, can be had  
AT THE RIGHT PRICE, from "THE OLD HOUSE"

**WELGH, HOLME & CLARK COMPANY**

383 WEST STREET

NEW YORK, N. Y.



**You Need Boxes—We Know It**

Send your requirements, if only for a special size of one kind. Let us send a sample and figure for some of your business, if not all.

**CONSIGNEES' FAVORITE BOX COMPANY**

Chattanooga, Tenn.

Members American Meat Packers' Association.

haven, Germany, 2,200 lbs.; Bremen, Germany, 27,500 lbs.; Buenaventura, Colombia, 21,593 lbs.; Bristol, England, 65,800 lbs.; Bordeaux, France, 149,092 lbs.; Carlisle, England, 16,350 lbs.; Cienfuegos, Cuba, 116,729 lbs.; Cardiff, Wales, 88,200 lbs.; Curacao, Leeward Islands, 4,361 lbs.; Cayenne, French Guiana, 400 lbs.; Colon, Panama, 1,550 lbs.; Cartagena, Colombia, 48,704 lbs.; Dundee, Scotland, 17,000 lbs.; Gibara, Cuba, 35,499 lbs.; Gothenberg, Sweden, 100,000 lbs.; Glasgow, Scotland, 66,123 lbs.; Havre, France, 9,923 lbs.; Hull, England, 136,968 lbs.; Havana, Cuba, 108,240 lbs.; Hamburg, Germany, 436,622 lbs.; Hamilton, W. I., 3,697 lbs.; Kingston, W. I., 1,780 lbs.; Koenigsberg, Germany, 2,750 lbs.; Liverpool, England, 543,676 lbs.; London, England, 324,119 lbs.; Marseilles, France, 29,183 lbs.; Manchester, England, 595,002 lbs.; Melbourne, Australia, 1,100 lbs.; Newcastle, England, 19,600 lbs.; Nassau, W. I., 18,365 lbs.; Plymouth, England, 22,400 lbs.; Port Limon, Costa Rica, 5,157 lbs.; Port au Prince, W. I., 26,788 lbs.; Rotterdam, Holland, 496,063 lbs.; Santiago, Cuba, 8,560 lbs.; Southampton, England, 102,400 lbs.; Tumaco, Colombia, 3,549 lbs.; Trinidad, Island of, 19,729 lbs.

**PORK.**—Antwerp, Belgium, 25 tes.; Cayenne, French Guiana, 7 bbls.; Colon, Panama, 10 bbls.; Hamilton, W. I., 16 bbls.; Kingston, W. I., 82 bbls.; Liverpool, England, 310 bbls., 4 tes.; Nassau, W. I., 74 bbls.; Port Antonio, W. I., 17 bbls.; Port au Prince, W. I., 87 bbls.; St. Johns, W. I., 154 bbls.; Surinam, Dutch Guiana, 55 bbls.; Trinidad, Island of, 229 bbls., 55 tes.

**EXPORTS OF BEEF PRODUCTS.**

Exports of beef products from New York for the week ending Wednesday, July 8, 1908, were as follows:

**BEEF.**—Antwerp, Belgium, 112 bbls.; Amsterdam, Holland, 10 bbls.; Colon, Panama, 47 bbls.; 336,247 lbs.; Curacao, Leeward Islands, 17 bbls.; Cayenne, French Guiana, 63 bbls.; Glasgow, Scotland, 40,169 lbs., 25 bbls., 50 tes.; Hamilton, W. I., 27 bbls., 4 tes., 3,596 lbs.; Hamburg, Germany, 107 bbls., 6 tes.; Kingston, W. I., 33 bbls., 11 tes.; Liverpool, England, 2,324 tes., 410,461 lbs.; London, England, 232,000 lbs.; Manchester, England, 21,300 lbs.; Newcastle, England, 60 tes., 15 bbls.; Nassau, W. I., 23 bbls.; Port au Prince, W. I., 8 bbls.; Piræa, Greece, 30 tes.; St. Johns, N. F., 165 bbls.; Southampton, England, 644,616 lbs.; Surinam, Dutch Guiana, 135 bbls.; Trinidad, Island of, 61 bbls.

**OLEO OIL.**—Beyreuth, Syria, 50 tes.; Copenhagen, Denmark, 175 tes.; Christiania, Norway, 210 tes.; Glasgow, Scotland, 50 tes.; Gothenberg, Sweden, 140 tes.; Hamburg, Germany, 455 tes.; Havana, Cuba, 3 tes.; Manchester, England, 375 tes.; Rotterdam, Holland, 2,250 tes.; Salonica, Turkey, 53 tes.; St. Johns, N. F., 50 tes.; Southampton, England, 200 tes.

**OLEOMARGARINE.**—Cienfuegos, Cuba, 2,000 lbs.; Colon, Panama, 20,948 lbs.; Hamilton, W. I., 1,920 lbs.; Trinidad, Island of, 7,800 lbs.

**TALLOW.**—Liverpool, England, 201,957 lbs.  
**TALLOW SCRAP.**—London, England, 68,962 lbs.

**MORE DUTY ON BEEF FOR CUBA.**

From Havana, Cuba, comes a despatch stating that Governor Magoon has issued a decree providing for an increase of two and three-quarter cents per kilogram in the duties on cattle. The only exceptions to the decree are cattle imported for breeding purposes.

# Louisville Cotton Oil Co.

REFINERS OF COTTON OIL

ALSO FIRST, IF NOT ONLY

LICENSED AND BONDED

## COTTON SEED OIL WAREHOUSE

IN UNITED STATES

Brings PRODUCERS, DEALERS and CONSUMERS a COTTON SEED OIL in closer touch with each other than ever before and at less cost than by any other method. It also enables the speculatively inclined capitalist to buy and sell Crude and Refined Cotton Seed Oil without Mill or Refinery, working on his own judgment entirely.

WRITE FOR FULL INFORMATION

**SPECIAL BRANDS:**

"LOUISVILLE"  
Choice Butter Oil.

"PROGRESS"  
Extra Butter Oil.

"COTTOPALM"  
Special Cooking Oil.

"PROGRESS"  
Choice Cooking Oil.

"IDEAL"  
Prime Summer White.

"ROYAL"  
Prime Summer Yellow.

"ACIDITY"  
Summer White Soap Oil.

MADE ONLY BY

**LOUISVILLE COTTON OIL CO., LOUISVILLE, KENTUCKY**

CODES USED: { Private, Twentieth Century, A. B. C.  
4th Edition Western Union and Lieber.

CABLE ADDRESS  
"COTTONOIL," Louisville.

### THE MONEY THERE IS IN HOGS.

The following may interest some of our readers and show others what a pile (?) of money there is in hogs sometimes. It is a statement of hogs cut from July 27 to August 3, 1888. There were 8,246 hogs, 1,712,810 lbs. net weight; average net weight, 208 lbs. They cost \$106,376.34; average cost, \$6.21 per 100 lbs. The results follow:

Below is an actual test and is all right in every respect. Some of our readers may carry out the totals in dollars and cents, and if so they will find the figures correct. There is very little difference in the hog of twenty years ago and that of to-day when he passes over the block. A hog is a hog, and was never charged with or suspected of being anything else.

	Pieces.	Weight, pounds.	Average.	Per cent.	Price, cents.
American cut hams, No. 1.....	12,107	157,996	13.25	....	10%
American cut hams, No. 2.....	611	8,019	13.00	....	9%
Long cut hams.....	3,458	56,101	16.25	12.91	10%
English shoulders.....	2,395	43,455	18.00	....	8
New York shoulders.....	2,130	21,769	10.25	....	7
California hams.....	2,518	22,045	8.75	....	8
Shoulder butts.....	....	7,410	....	....	6½
Extra clear pork.....	....	8,008	....	6.00	6½
Light Cumberlands.....	1,109	34,041	30.75	....	8½
Medium Cumberlands.....	1,194	44,708	37.00	....	8½
Heavy Cumberlands.....	541	23,838	44.00	....	8½
Stafford middles.....	516	19,880	38.50	....	9
English clear backs.....	2,208	43,473	19.75	....	8½
Sweet pickled clear backs.....	88	1,106	12.50	....	9
Sweet pickled clear bellies.....	1,464	17,351	11.75	....	8½
English clear bellies.....	1,456	20,862	14.25	....	8½
Long rib middles.....	1,979	46,032	23.25	....	10
Extra light short ribs.....	392	8,565	21.75	....	8½
Light short ribs.....	754	29,182	38.75	....	8
Heavy short ribs.....	391	23,286	50.75	....	8
Heavy short clears.....	262	12,683	47.75	....	8½
Sweet pickled short clears.....	2,362	44,946	19.25	....	9
Heavy long clears.....	2,567	140,820	54.75	....	8½
English long clears.....	988	35,948	36.25	....	9
Sweet pickled long clears.....	160	6,576	41.00	....	8½
Dressed hogs.....	159	22,260	13.25	....	8
Family pork.....	....	24,428	....	....	6½
Rib backs.....	....	4,602	....	....	7½
Spare ribs.....	....	22,435	....	....	3½
Fat backs.....	104	2,118	20.25	....	7½
Skinned pork loins.....	367	7,993	21.75	37.25	9
Total yield meats.....	....	961,936	....	56.16	..
Prime steam lard.....	....	256,921	....	15.00	8½
Net yield of meats and lard.....	....	1,218,857	....	71.16	..
Total amount at prices given.....	....	....	....	....	\$107,238.63
Cost of hogs.....	....	....	....	....	106,376.34
Net gain (5.03 cents per 100 lbs.).....	....	....	....	....	\$862.29

## COTTONSEED OIL

### WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Oil Mill Superintendents' Association of the United States, the Texas Cottonseed Crushers' Association, the South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Louisiana Cottonseed Crushers' Association

**Unhealthy Market—Dull Cash Demands and Lower Prices—Free Selling of "Futures"—Considerable Contract Deliveries—Offers to Sell Old and New Crop by the South—Excellent Cotton Crop Weather—Lack of Response to the Lard Market.**

An attempt to strengthen the cotton oil market at the beginning of the week was momentarily successful. The succeeding days' business showed that the slackness of demand and the amount of oil for sale was too much for the market. The prices began declining. The weakness and lower tendency continued to this writing (Thursday), except as at the close of the day's trading there was a little steadier tone, possibly based upon a little demand from the fisheries. There was observed, however, a disposition on the part of leading interests to take in all of the oil offered at the late lower prices, which may mean that the leading people have a place for consumption for all of the supplies that can be obtained, either in the near future or before the season for new crop supplies.

There seems to be oil on offer, at least moderately, from unexpected sources, including some lots by the South. The quantity of the offerings would not be considered of material significance if there was life to export or home demand. As it is the sentiment of the market is adversely affected by the, at present, moderate excess supplies to demand. Moreover, the contract deliveries for July are proving larger than general trade sources had expected. It is estimated by some trade sources that the July contract deliveries are already about 7,000 barrels, but other trade sources say they are not

more than 3,000 barrels. The dullness of new trading makes any increased offerings of supplies of a disadvantage to the market situation.

There is some trade talk that "the market is allowed to go down" in order to more effectually control supplies; we do not regard this comment as of material significance.

It looks to us as if the only recent advance in prices was a strained one and that it did not have back of it substantial demands for home consumption or export; therefore that when the deliveries on contracts were made there was just so much more oil to be taken care of with difficulty; there was as well increased desire to sell by the South. The fact that there were prostrated demands in the New York market for actual supplies made pronounced tameness.

Some of the offers to sell by the South of prompt, as well as of new crop deliveries, had, as some trade sources claim, "a string to them or that they specified a willingness to accept certain prices" if unsold; nevertheless it was ascertained that oil could be bought at the South even for prompt delivery at easier prices.

It seemed to us, as well, as if there was some oil on sale from western or southwestern markets, more particularly, perhaps, of oil that had been delivered on contract. The deliveries on contracts in New York were more particularly from the out-of-town sources.

Moreover, a factor for weakness is the exceptionally fine cotton crop weather, from which hopes are held of an early marketing of new crop oil, as well as of a large cotton crop. The South kept steadily offering

to sell new crop crude for November and December deliveries at 30c.

There appeared a disposition, early in the week, to support July and to allow the remainder of the market to experience an effect of dull trading and brilliant cotton crop news. But the July, at length, as well as all other options, succumbed to the indicated factors of inactive cash demands and rate of offerings upon contracts and sold decidedly lower.

The usual benefit of higher lard prices was not felt early in the week more than temporarily. The lard market turned a little from its buoyancy and settled to considerably lower prices. It had appeared probable to us that the lard market in its last week's excitement had got about all it could stand in the way of bullish movements. Corn crop news and modified lard productions have, of course, some effect. But lard prices are pretty high, comparatively, although not more so than they should be with the cost of hogs. However, there is a full supply of the lard over the world and consumption should be materially quickened before there is a solid basis for further bullishness to market prices can be expected. The late higher lard market and the cost of cottonseed oil made an advance in the prices of the compounds of  $\frac{1}{4}$ c. The prices of the compounds are now  $8\frac{1}{4}$ c. and the price of compounds is sustained notwithstanding the moderate reaction in the lard market.

There has been a materially improved consumption of the compounds for the last several weeks. It is quite probable that within the last four months the compound makers have used about as much cotton-

The  
American  
Cotton  
Oil Co.



27 BEAVER STREET,  
NEW YORK CITY

Cable Address:  
"AMCOTOIL," New York.

Cottonseed  
Products.

OIL, LINTERS,  
CAKE, ASHES,  
MEAL, HULLS.

GOLD MEDALS  
AWARDED

Chicago, 1893.  
San Francisco, 1894.  
Atlanta, 1895.  
Paris, 1900. Buffalo, 1901.  
Charleston, S. C., 1902.  
St. Louis, 1904.





A quarter of a century's experience in making cottonseed oils, and nothing but cottonseed oils, ought to be worth something.

The fact that our business has grown to be one of the largest cottonseed oil businesses in existence ought to mean something.

It does.

If you are one of our customers, you know that it does.

If you are not, you cannot be getting all that is coming to you in quality, price and service, when you buy cottonseed oils.

We make this statement advisedly.

Don't you owe it to your business to send us a trial order?

Our products, under the following brands, are kept in stock in large quantities, in twenty-one cities all over the globe:

"SNOWFLAKE"—Choice Summer White Oil

"ECLIPSE"—Choice Butter Oil

"STANDARD"—Extra Butter Oil

"DELMONICO"—Choice Summer Yellow Oil

"APEX"—Prime Summer Yellow Oil

"NONPAREIL"—Choice Winter Yellow

"WHITE DAISY"—Prime Summer White Oil

"EXCELSIOR"—Summer White Soap Oil

(Our "SNOWFLAKE" is unequaled for cooking purposes)

ASK FOR PRICES

**KENTUCKY REFINING CO.**

LOUISVILLE, KY., U. S. A.

seed oil as they used in last year for the same time. The loss of consumption by the compound makers was prior to March for the season from September 1. The difference in the prices of the compounds and pure lard is now close to 2c. per lb., and this is a good working difference, by which expectations of steady, satisfactory business in the compounds are justified; therefore there is reason to believe that compound makers must more freely secure supplies of cottonseed oil at some time in July or early in August.

If there is to be a turned market for cottonseed oil to firmness or buoyancy, as some trade sources think there will be before the new crop season, there would have to be much more important demands for supplies than those prevailing.

In our opinion reliance must be placed upon compound makers' demands for the cottonseed oil, as there is little prospect of material further export demand for the oil, except from Rotterdam and north of Europe markets for the edible grades.

The consumption of home bakers and for other edible purposes counts, of course, in reducing stocks; nevertheless without important compound makers' demands the mainspring of the market is missed.

We observe that oleo oil has tended lower in price in Rotterdam, a decline of at least two florins, with sales at 70 florins; by that much the prospects of Rotterdam demand for cottonseed oil are modified as concerns an early buying interest. The Rotterdam churners complain that the prices of raw materials are too high for profits with the current market prices of manufactured goods. But it is hard to see how the Rotterdam market can get along without, say, about 30,000 barrels more of our cottonseed oil supplies before a new crop season. There is no prospect of increased productions of oleo oil before October.

A little demand from Rotterdam, just now, under the otherwise dull surroundings of the market would be a cheering feature.

The Hull (England) market for cottonseed oil remains at 24s. for loose, as it stood last week. The linseed markets of England are 7½d. to 1s. higher than they were last week. The English markets for tallow are 3d. to 6d. higher for the week. The sesame and peanut oils of European markets are quite firm in their market prices.

It will be noted that the foreign markets are well situated for competing fat products but that cottonseed oil prices in this country are too high for near expectations of material demands thence except as specified.

All of the European markets will be necessarily active buyers of new crop cottonseed oil, since they cannot get new crop sesame and peanut oils until some time after the opening of our new crop cottonseed oil season, and will have short supplies of the old crops.

The New York market is a "long" one on September, but the July is steadily becoming of least importance. There seems to be a good deal of September holding under expectations of profits through the effect of very moderate supplies of the old crop.

It looks as if it would become a question of more material demand than at present for supplies or an abatement of the current fine cotton crop prospects for all that could

come about from supply positions of the cotton oil as considered alone.

On Monday trifle stronger market; moderately advanced prices; increased trading. Sales: 2,000 bbls. prime yellow, July, 47@47½c., closed 47½@47½c.; 200 bbls. August, 47½c., closed bid; 1,600 bbls. September, 48½c., closed 48½@48½c.; 200 bbls. October, 44¼@44¼c.; 100 bbls. November, 39¾c.; December, 38@39c.; winter yellow, July, 49½@49c.; summer white, 49@52c.

On Tuesday a decline of ½c. for July and 1c. on other months. The continued dull demand and absence of late support of a leading interest upset the market. Sales: 2,000 bbls. prime yellow, July, at 48c. down to 47¼c., closed 47@47½c.; 100 bbls. August, 48c., closed 47¼@47½c.; 2,400 bbls. September, 48½c. down to 47½c., closed 47¼@47½c.; 700 bbls. October, 44¼@43¾c., closed 43½@43¾c.; 500 bbls. November, 39½c., closed 39@39½c.; 1,000 bbls. December, 38½c., closed 37½@38½c.; good off yellow and off yellow, July, 43@45c.; winter yellow, July, 47½@49c.; summer white, July, 47@48c.

On Wednesday, from ¼@½c. lower. Sales: 600 bbls. prime yellow, July, 47c. and 46¾c., closed 46½@46¾c.; 100 bbls. August, 47c., closed 46½@47c.; 1,200 bbls. September, 47¼ and 47c., closed 46¾@47c.; 100 bbls. October, 43½c., closed 43@43½c.; 300 bbls. November, 39c., closed 38¾@39c.; 200 bbls. December, 38½c., closed 38@38½c.; winter yellow, July, 48½@49c.; summer white, 48¼@50c.

On Thursday tendency still in favor of buyers. Sales, early: 2,900 bbls. prime yellow, July, 46½@46¾c.; 2,100 bbls. September, 47c. down to 46¾c.; 1,500 bbls. October, 43c. and 42½c. Later sales of 100 bbls., July, 46½c., closed 46¼@46½c.; 600 bbls. September, 46@46½c., closed 46¼@46½c.; August closed 46¼@46½c.; 300 bbls. October, 42¼@42½c.; November closed 38@38½c.; December, 37@37½c.

#### PRODUCE EXCHANGE NOTES.

Memberships nominal, \$350.

Visitors. A. Nielsen, Copenhagen; E. Jar, Trieste; W. Poleson, London; Robert Pringle, C. B. Pierce, W. W. Graves, James Jacobson, R. F. Cummings, Chicago; C. H. Albers, St. Louis; F. G. Crowell, Kansas City; W. G. Wilmot, New Orleans; H. M. Hitchcock, Cleveland.

#### CABLE MARKETS

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, July 10.—Cottonseed oil market is well sustained, moderately increased quantities are on the way through late buying at the South. Butter oil, 38@38½ florins; prime summer yellow, 36@36½ florins; off oil, 33½@34 florins.

#### JULIAN FIELD

Broker in Cottonseed Products,  
Fuller's Earth and Fertilizing Materials  
ATLANTA, GA.

## The Procter & Gamble Co.

Refiners of All Grades of

# COTTONSEED OIL

Aurora, Prime Summer Yellow  
Boreas, Prime Winter Yellow  
Venus, Prime Summer White

Marigold Cooking Oil  
Puritan Salad Oil  
Jersey Butter Oil

Cable Address:  
Procter, Cincinnati, U. S. A.

Office, CINCINNATI, O.  
Refinery, IVORYDALE, O.



# ASPEGREN & CO.

**Produce Exchange**

**NEW YORK CITY**

**EXPORTERS BROKERS**

**WE EXECUTE  
ORDERS  
TO BUY OR SELL**

**Cotton Seed Oil**

**ON THE N. Y.  
PRODUCE  
EXCHANGE FOR**

## FUTURE DELIVERY

**Write to us for particulars. Will wire you the daily closing prices upon request.**

### Antwerp.

(By Cable to The National Provisioner.)

Antwerp, July 10.—Cottonseed oil market is lifeless and nominal. Off oil at 70 francs.

### Marseilles.

(By Cable to The National Provisioner.)

Marseilles, July 10.—Cottonseed oil market trifle steadier; quiet for old crop; increased interest in new crop deliveries. Prime summer yellow, November, 74½@75 francs; winter oil, 80@81 francs.

### Hamburg.

(By Cable to The National Provisioner.)

Hamburg, July 10.—Cottonseed oil market has a slow trading; undecided prices; nominal for off oil, 57½ marks; prime summer yellow, 60 marks; butter oil, 64 marks.

### Liverpool.

(By Cable to The National Provisioner.)

Liverpool, July 10.—Cottonseed oil market has little buying interest; moderate stocks hold market firm. Quoted: Off oil, 27s.; prime summer yellow, 29s.; butter and white oil, 31s.

## SOUTHERN MARKETS

### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., July 9.—Several thousand barrels Louisiana crude sold this week at 35@36c. Stocks about exhausted. Meal lower, \$28 long ton, ship's side. Cake steady, \$26.50. Hulls in good supply, \$5.50 loose; \$8 sacked.

### Memphis.

(Special Wire to The National Provisioner.)

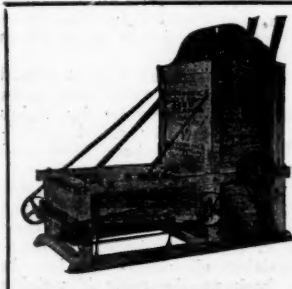
Memphis, Tenn., July 9.—Cottonseed oil dull, basis prime 36@36½c.; prime meal scarce, \$23.50@24; hulls dull at \$4@4.25, loose.

## COTTONSEED OIL EXPORTS

Exports of cottonseed oil for the week ending July 8, 1908, and for the period since September 1, 1907, and for the same period of 1906-07 were as follows:

From New York.			
Port.	For Week.	Since Sept. 1, 1907.	Same Period 1906-07.
	Bbls.	Bbls.	Bbls.
Aalesund, Norway .....	—	25	5
Aberdeen, Scotland .....	—	180	—
Abu, Russia .....	—	—	20
Acapulco, Salvador .....	—	21	71
Adelaide, Australia .....	—	—	51
Alexandria, Egypt .....	—	8,944	568
Algiers, Algeria .....	—	7,229	7,514
Algoa Bay, Cape Colony .....	—	131	535
Amapala, Honduras .....	—	—	8
Antigua, West Indies .....	—	104	483
Antofagasta, Chile .....	—	143	—
Antwerp, Belgium .....	—	5,713	2,600
Asuncion, Venezuela .....	—	14	20
Auckland, New Zealand .....	7	416	92
Aux Cayes, Haiti .....	—	—	15

Arua, West Indies .....	—	200	9,609	2,625
Bahia, Brazil .....	—	2,098	—	863
Barbados, W. I. .....	—	1,149	—	5,324
Beirut, Syria .....	—	163	—	28,167
Belfast, Ireland .....	—	125	—	40
Berbee, Br. Guiana .....	—	84	—	200
Bergen, Norway .....	—	765	—	18
Bissao, Portuguese Guinea .....	—	5	—	78
Bombay, India .....	—	142	—	55
Bone, Algeria .....	—	675	—	44
Bordeaux, France .....	104	1,050	—	6,493
Braila, Roumania .....	—	4,850	1,085	2,065
Bremen, Germany .....	—	1,024	—	100
Bremerhaven, Germany .....	—	499	—	935
Bridgetown, West Indies .....	—	50	—	1,400
Bristol, England .....	—	15	—	10
Buenos Ayres, Argentine Rep. .....	139	61	—	443
Bucharest, Roumania .....	—	135	—	39
Calabar, Cuba .....	—	0,237	1,046	11
Callao, Peru .....	—	80	—	1,758
Calcutta, India .....	—	11	—	125
Campeche, Mexico .....	—	84	—	6,793
Cape Town, Cape Colony .....	—	9	—	1,837
Cardenas, Cuba .....	—	34	—	64
Carupano, Venezuela .....	—	1,955	1,875	50
Cayenne, French Colony .....	47	11	—	10,238
Ceara, Brazil .....	—	5	—	—
Celba, Honduras .....	—	546	—	—
Champerico, C. A. .....	—	8	—	—
Christiania, Norway .....	—	113	—	—
Christiansand, Norway .....	—	9	—	—
Cienfuegos, Cuba .....	—	2,835	525	—
Ciudad Bolivar, Venezuela .....	—	175	—	—
Colon, Panama .....	23	101	274	—
Conakry, Africa .....	—	227	59	—
Constantinople, Turkey .....	—	1,077	1,144	—
Copenhagen, Denmark .....	—	5	—	—
Corinto, Nicaragua .....	—	951	—	—
Cork, Ireland .....	—	121	—	—
Cristobal, Panama .....	—	260	30	—
Curacao, Leeward Islands .....	5	123	18	—
Dakar, W. Africa .....	—	33	100	—
Dantzig, Germany .....	—	20	—	—
Dedeagatch, Turkey .....	—	1,375	2,133	—
Delagoa Bay, East Africa .....	—	75	—	—
Demerara, British Guiana .....	—	156	71	—
Dominica, West Indies .....	—	1,940	1,646	—
Drontheim, Norway .....	—	24	—	—
Dublin, Ireland .....	125	125	180	—
Dundee, Scotland .....	—	1,350	2,090	—
Dunedin, New Zealand .....	—	100	—	—
Dunkirk, France .....	150	—	37	—
Flume, Austria .....	—	2,185	150	—
Fort de France, West Indies .....	—	50	—	—
Frederickshald, Norway .....	—	321	1,223	—
Fredericton, Australia .....	—	55	—	—
Galati, Roumania .....	—	23	—	—
Genoa, Italy .....	—	3,061	2,375	—
Georgetown, British Guiana .....	—	12,342	12,927	—
Gibara, Cuba .....	—	252	246	—
Gibraltar, Spain .....	—	20	5	—
Glasgow, Scotland .....	—	250	3,930	—
Gonaves, Haiti .....	—	12,693	3,807	—
Gothenberg, Sweden .....	—	—	7	—
Granada, Spain .....	—	599	1,400	—
Grenada, West Indies .....	—	—	37	—
Guadeloupe, West Indies .....	—	72	17	—
Guantanamo, Cuba .....	—	3,771	3,163	—
Guayaquil, Ecuador .....	—	28	—	—
Hamburg, Germany .....	50	—	14	—
Havana, Cuba .....	—	—	—	—
Havre, France .....	—	—	—	—
Helsingfors, Finland .....	—	—	—	—
Hull, England .....	—	—	—	—
Isagua, West Indies .....	—	—	—	—
Jamaica, West Indies .....	—	—	—	—
Kalmar, Sweden .....	—	—	—	—
Kingston, West Indies .....	44	—	—	—
Koenigsberg, Germany .....	—	—	—	—
Kustendji, Roumania .....	—	—	—	—
Lagos, Portugal .....	—	—	—	—
La Guaira, Venezuela .....	—	—	—	—
La Libertad, Salvador .....	—	—	—	—
La Union, Salvador .....	11	—	—	—
Leghorn, Italy .....	—	—	—	—
Leith, Scotland .....	—	—	—	—
Liverpool, England .....	—	—	—	—
Loanda, W. Africa .....	—	—	—	—
London, England .....	50	—	—	—
Lorenzo Marquez, E. Africa .....	—	—	—	—
Macao, Brazil .....	—	—	—	—
Macoris, San Domingo .....	—	—	—	—
Madras, India .....	—	—	—	—
Malmö, Sweden .....	—	—	—	—
Malta, Island of .....	137	—	—	—
Manchester, England .....	—	—	—	—
Manzanillo, Cuba .....	—	—	—	—
Maracaibo, Venezuela .....	—	—	—	—
Maranhao, Brazil .....	—	—	—	—
Marseilles, France .....	140	—	—	—
Martinique, West Indies .....	450	—	—	—
Massawa, Arabia .....	—	—	—	—
Matanzas, West Indies .....	—	—	—	—
Melbourne, Australia .....	—	—	—	—
Messina, Sicily .....	—	—	—	—
Mexico, Mexico .....	—	—	—	—
Mollendo, Peru .....	—	—	—	—
Montego Bay, West Indies .....	—	—	—	—
Montevideo, Uruguay .....	179	—	—	—
Nantes, France .....	—	—	—	—
Naples, Italy .....	—	—	—	—
Newcastle, England .....	—	—	—	—
Nuevitas, Cuba .....	—	—	—	—
Oran, Algeria .....	—	—	—	—
Oruro, Brazil .....	—	—	—	—
Panama, Panama .....	—	—	—	—
Para, Brazil .....	—	—	—	—
Paramaribo, Dutch Guiana .....	—	—	—	—
Pernambuco, Brazil .....	—	—	—	—
Phillippeville, Algeria .....	—	—	—	—
Piraeus, Greece .....	—	—	—	—
Pointe-a-Pitre, West Indies .....	—	—	—	—
Port Antonio, Jamaica .....	—	—	—	—
Port au Prince, West Indies .....	—	—	—	—
Port Barrios, C. A. .....	—	—	—	—
Porto Cabello, Venezuela .....	—	—	—	—
Port of Paix, Haiti .....	—	—	—	—
Port Elizabeth, Cape Colony .....	—	—	—	—
Port Limon, Costa Rica .....	4	—	—	—
Port Maria, Jamaica .....	—	—	—	—
Port Natal, Cape Colony .....	—	—	—	—
Port of Spain, West Indies .....	—	—	—	—
Port Said, Egypt .....	—	—	—	—
Progreso, Mexico .....	40	—	—	—
Puerto Plata, San Domingo .....	—	—	—	—
Ravenna, Italy .....	—	—	—	—
Rio Grande do Sul, Brazil .....	—	—	—	—
Rio Janeiro, Brazil .....	100	—	—	—



## SCIENTIFIC COTTON-SEED CLEANER

This machine receives the seed from the Sand Reel and removes all material destructive to Linter Saws, such as Sand, Pebbles, Coal, Metal, etc. Built in sizes from 40 to 100 tons capacity a day.

WE ALSO MANUFACTURE

**SCIENTIFIC** Disc Hullers, Meal Mills, Hull Beating Separators, Cake Breakers and Double Shakers.

The Foss Mfg. Co., Springfield, Ohio

Send Now for Free Catalogues

ESTABLISHED 1878

Rosario, Argentine Republic..	—	382	119
Rotterdam, Holland .....	400	38,207	23,308
St. Croix, West Indies.....	—	10	65
St. John, N. F. ....	—	125	48
St. Kitts, West Indies.....	—	169	145
St. Lucia, West Indies.....	—	194	—
St. Martin, West Indies.....	—	191	—
St. Thomas, West Indies.....	—	12	8
Salonica, Turkey .....	—	1,003	—
Samana, San Domingo.....	—	10	31
Sanchez, San Domingo.....	—	485	427
San Domingo City, San Dom.	—	2,031	2,181
San Jose, Costa Rica .....	—	3	—
Santiago, Cuba .....	—	221	1,463
Santos, Brazil .....	—	1,580	4,873
Savannille, Colombia .....	—	4	—
Sekondi West Africa .....	—	20	10
Shanghai, China .....	—	—	14
Sierra Leone, Africa .....	—	—	27
Smyna, Turkey .....	—	813	—
Southampton, England .....	—	1,660	1,074
Stavanger, Norway .....	—	440	170
Stettin, Germany .....	—	2,724	6,054
Stockholm, Sweden .....	—	290	80
Surinam, Dutch Guiana .....	—	10	—
Sydney, Australia .....	—	154	16
Talcahuana, Chili .....	—	—	202
Tampico, Mexico .....	—	—	100
Tangier, Morocco .....	—	—	100
Tonsberg, Norway .....	—	225	—
Trebisond, Armenia .....	—	357	—
Trieste, Austria .....	—	6,845	2,216
Trinidad, Island of .....	18	553	496
Tunis, Algeria .....	—	—	350
Valetta, Maltese Island .....	—	641	125
Valparaiso, Chile .....	—	723	5,388
Venice, Italy .....	200	13,536	16,002
Vera Cruz, Mexico .....	—	869	120
Victoria, Brazil .....	—	10	—
Wellington, New Zealand .....	—	53	166
Yokohama, Japan .....	—	103	48
Totals .....	2,373	407,751	239,137

## From New Orleans.

Antwerp, Belgium .....	—	7,391	13,551
Belfast, Ireland .....	—	3,375	490
Bluefields, Nicaragua .....	—	—	200
Bordeaux, France .....	—	—	775
Bremen, Germany .....	—	2,100	5,865
Bristol, England .....	—	—	525
Christiansand, Norway .....	—	3,765	600
Colon, Panama .....	—	7	512
Copenhagen, Denmark .....	—	9,350	4,425
Cork, Ireland .....	—	—	75
Dublin, Ireland .....	—	280	645
Dunkirk, France .....	—	—	359
Genoa, Italy .....	—	3,735	752
Glasgow, Scotland .....	—	1,630	2,300
Hamburg, Germany .....	2,585	33,411	20,047
Havana, Cuba .....	—	3,883	2,484
Havre, France .....	—	4,582	12,471
Hull, England .....	—	—	125
Liverpool, England .....	—	19,312	15,479
London, England .....	—	14,250	15,275
Manchester, England .....	—	1,830	1,149
Marseilles, France .....	—	18,960	21,200
Newcastle, England .....	—	200	—
Port Barrios, Central America	—	—	131
Rotterdam, Holland .....	1,450	83,690	101,956
Swansea, Wales .....	—	—	50
Tampico, Mexico .....	100	913	250
Trieste, Austria .....	—	450	100
Tripoli, Africa .....	—	1,733	—
Venice, Italy .....	—	500	390
Vera Cruz, Mexico .....	—	1,713	493
Totals .....	4,135	217,091	222,805

## From Galveston.

Antwerp, Belgium .....	—	750	100
Bremen, Germany .....	—	—	400
Cienfuegos, Cuba .....	—	—	100
Glasgow, Scotland .....	—	600	800
Hamburg, Germany .....	—	1,000	8,116
Havana, Cuba .....	—	—	436
Liverpool, England .....	—	—	1,000
London, England .....	—	1,020	500
Marseilles, France .....	—	1,100	—
Reval, Russia .....	—	—	400
Rotterdam, Holland .....	—	15,786	49,912
Tampico, Mexico .....	—	60	—
Vera Cruz .....	—	10,067	9,983
Totals .....	—	30,383	71,747

## From Baltimore.

Antwerp, Belgium .....	—	800	719
Bremen, Germany .....	—	300	300
Bremerhaven, Germany .....	—	100	—
Copenhagen, Denmark .....	—	100	150
Glasgow, Scotland .....	—	275	150
Hamburg, Germany .....	—	575	8,140
Havre, France .....	—	1,730	875
Liverpool, England .....	—	100	600
Rotterdam, Holland .....	—	3,630	5,458
Stockholm, Sweden .....	—	—	50
Totals .....	—	7,110	11,442

## From Philadelphia.

Christiansand, Norway .....	—	—	75
Copenhagen, Denmark .....	—	300	475
Hamburg, Germany .....	—	730	612
Liverpool, England .....	—	51	—
Totals .....	—	1,081	1,162

## From Savannah.

Aslesund, Norway .....	—	27	52
Antwerp, Belgium .....	—	—	53
Barcelona, Spain .....	—	—	120
Bergen, Norway .....	—	27	52
Bremen, Germany .....	—	108	9,408
Christiansand, Norway .....	—	2,321	3,962

Christiansand, Norway .....	—	104	105
Copenhagen, Denmark .....	—	266	—
Drontheim, Norway .....	—	106	32
Genoa, Italy .....	—	735	323
Gothenburg, Sweden .....	—	1,271	5,134
Hamburg, Germany .....	—	3,060	7,062
Havre, France .....	—	9,310	3,133
Kalmar, Sweden .....	—	59	—
Liverpool, England .....	—	525	—
Malmö, Sweden .....	—	323	648
Rotterdam, Holland .....	—	36,345	55,187
Stavanger, Norway .....	—	233	581
Stettin, Germany .....	—	—	54
Stockholm, Sweden .....	—	107	54
Tonsberg, Norway .....	—	163	105
Trieste, Austria .....	—	450	106
Venice, Italy .....	—	374	423
Totals .....	—	57,075	87,036

## From Newport News.

Hamburg, Germany .....	—	—	300
Liverpool, England .....	—	100	3,090

London, England .....	—	25	56
Rotterdam, Holland .....	—	137	200
Totals .....	—	262	3,646

## From All Other Ports.

Canada .....	65	17,867	16,585
Glasgow, Scotland .....	—	—	360
Hamburg, Germany .....	—	—	200
Totals .....	65	17,867	17,095

## Recapitulation.

From New York .....	2,373	407,751	239,137
From New Orleans .....	4,135	217,091	222,805
From Galveston .....	—	30,383	71,747
From Baltimore .....	—	7,110	11,442
From Philadelphia .....	—	1,081	1,162
From Savannah .....	—	57,075	87,036
From Newport News .....	—	262	3,646
From all other ports .....	65	17,867	17,095
Totals .....	6,573	738,620	654,000

## SACKING AND HANDLING COTTON MEAL AND CAKE

A great deal was said at the recent Inter-State Cotton Seed Crushers' Association meeting at Louisville concerning the proper handling of cottonseed meal and cake for export, and it is evident that there is a genuine desire to improve methods in this regard, which in the past have been so costly to the trade, both in money loss and injury to the reputation of American cottonseed products.

In this connection The National Provisioner is in receipt of the following communication from an inspector and supervisor of cottonseed products for export, who should know whereof he speaks. He says:

Editor The National Provisioner:  
I note in your report of the proceedings of the annual convention of the Inter-State Cotton Seed Crushers' Association, held in Louisville on May 19, 20 and 21, matter concerning the handling of cottonseed products by ocean steamship lines and in foreign ports, which goes on to say that from a recent report of a special agent of the government, Mr. Albert G. Perkins, that the handling of cottonseed meal especially continues to be very badly done, to the great injury and damage of the product, and that a standing committee should be created at each of the ports where cottonseed products are exported in sufficient quantity to justify it.

I have inspected and superintended during the last fifteen or sixteen years more than one million tons of cottonseed product shipped from here to foreign ports, but I regret to say that I cannot see that any perceptible progress has been made in the modus of packing, handling and stowing packages of cottonseed meal and cake.

The universal cry is that the sacks arrive in Europe in bad condition, and that in consequence thereof there are no end of claims for loss in weight, and disputes on the other side in dividing out the loose meal and cake left in the ship upon discharging, resulting from breaking or leaking of the sacks, although clean bills of lading have been signed on this side.

From my personal experience in packing cottonseed meal and cake in sacks which have been used three or possibly four times, they look apparently strong and in good condition. After being packed and loaded in cars they would look all right, but when unloaded by freight handlers at the railroad terminals, and also handled by the stevedore's men, they would simply go to pieces while being put aboard ship.

The great and main trouble is that a good many mills use second or third-hand sacks unfit to stand handling, while by rights nothing but new sacks (or sound second-hand sacks, guaranteed to have been used only once) should be used.

The mills which do not themselves export their product do not know the trouble the exporter has, or do not fully realize their own interest in this most important question, as invariably all claims for loss in weight come back to the mills if weights do not hold out on the other side and are not verified by mill's representative, and also

by the buyer while the product is being received for export.

## Marking of the Sacks.

Now, as to the marking of the sacks. The majority of sacks are marked after they are filled at the mills. Those showing no mark, and also the exporter's mark, are marked at the last moment. Thus they do not give the marks a chance to dry, and the marks are easily disfigured in the handling while being put on shipboard. This is wrong, as every sack ought to be marked before being filled with a stencil, with either a brand, name or, at least, two or three letters. If this was done it would avoid confusion on the other side upon discharge of the vessel.

No marks or poor marks invariably create trouble and loss on the other side. Good and strong sacks, properly sewed, will prevent loss. And it seems to me that the cottonseed crushers' associations, having the welfare of this industry at heart, should at once take the necessary steps to see that all mills pack their product in a first-class package properly marked.

Now, to protect a shipper or exporter on this side (even if the shippers have to appoint someone as a supervisor to look specially after the careful weighing and handling of packages, and proper stowage aboard ship) a certificate could be issued to the shipper or exporter as to the condition, also to the stowage of their shipments going forward. This, in my opinion, would go a long way toward preventing disputes and claims of that character.

Yours respectfully,

A. J. BUDDENDORFF.

New Orleans, La.

## COTTON OIL IN SWITZERLAND.

American Consul A. Libernecht, writing from Zurich, Switzerland, on the use of cottonseed oil in the Zurich district, states:

According to my own knowledge and information received from leading oil firms here the use of that oil, or any other oil, for cooking purposes is almost unknown in the eastern part of Switzerland. However, it is used to a great extent in the manufacture of butter—about 1,200 to 1,500 barrels annually in my consular district alone, as stated by one of the leading oil importers here. Of this probable quantity, sesame oil and peanut oil are taking the larger share. Market opportunities for cottonseed oil are only when it can be had at a little lower price than for the other two named. The oil importers are very willing to handle cottonseed oil, but some of them claim that they are often disappointed in having their orders filled in proper time, while the other oils are always promptly delivered. The importers here receive their shipments of cottonseed oil from New York houses and from the large import firms at Continental seaports.

The man for the place, and the place for the man, can always be found by watching page 48 of The National Provisioner.



# HIDES AND SKINS

(Daily Hide and Leather Market)

## Chicago.

**PACKER HIDES.**—The market continues very strong, with increased activity in some varieties that have not been receiving much attention of late, such as native bulls for instance. No further sales have been reported of native steers. Single car sales of July natives have been reported at as high as 15½c., but no transactions of any size have been reported. Texas steers are steady to firmer. The recent sale of all weight Texas by one packer, consisting of 5,000 to 6,000 hides and reported at 15½c., 14c. and 12c., did not bring as much for the light and extreme weights and sold at 15¼c. for heavy, 13¾c. for lights, and 11¾c. for extremes. A sale has been made since, however, of two cars of heavy Texas alone at 15½c., and light Texas are being held at 14c., and extremes at 12c. Butt brands are firm, but with no sales of size reported. Last single car transactions were at 14c. f.o.b. Missouri River. A car of Colorado is reported sold at 13¾c., and 14c. is asked for more of these. Branded cows are firm. Last sales of these were at 11½c., and some packers are refusing to sell more at this figure. Native cows continue decidedly strong, and there is a good demand for both stock on hand and ahead and only moderate supplies being offered. Some late June and early July heavy native cows are being offered at 13c., and July light cows are held at 12½c. Some early June light cows are offered at 12¼c., and bids of 12c. are declined for both these and the July salting.

Considerable activity has developed in native bulls. One sale has been made of 4,000 winter and spring native bulls at 10c. flat for both grubs and cuts, and these were probably taken partly for belting butts. A packer has made a sale of 4,000 native bulls at 10c., and it is now learned that another sold two cars of native bulls from St. Paul several days ago at 11c., consisting of hides of last October, November and December salting. The same packer who sold these also moved about 5,000 January to June native bulls late yesterday at 10c. One packer is holding May-June branded bulls at 9¼@9½c.

**COUNTRY HIDES.**—The market continues very strong, but there is not a great deal of business reported. The Chicago dealers are not disposed to sell short haired hides ahead and wish to keep the market quiet at outside points until after their buyers get the short haired hides picked up in the country. There are no large lots of long haired hides unsold at outside points, and the Chicago dealers have bought much below present prices and

can work them off by including a percentage of short haired stock. Chicago dealers are not willing to sell all short haired buffs at 10c., and prefer to offer lots running 75 per cent. long haired at 9¼c. rather than sell 50 per cent. short hair at 9¼c. or 75 per cent. short hair at 9¼c. The demand, however, is almost entirely for short haired hides, and buyers would rather pay 10c. for short haired buffs than 9c. for long haired lots. Heavy cows are notably strong at 10@10¼c. for short haired lots, and 9½@9¾c. for lots running half to three-quarters short haired. Extremes are firm. Lots running half short haired are held at 10c., and all short haired at 10½c., and in some cases higher. Heavy steers are firm at 11c. for late receipts containing some long hair. Heavy bulls are considerably stronger on account of the activity in these in the packer market, and dealers are all closely sold up on long haired lots of bulls and are talking higher prices for all short haired stock and want 8½c. and 7½c. at least for these.

**CALFSKINS.**—The market continues to rule firm on the basis of 14½c. for Chicago best cities, 14@14¼c. for ordinary Chicago and outside cities, 13½@13¾c. for best countries and 13@13¼c. for ordinary countries. Chicago city kips rule at 10½c., outside cities 10@10¼c., and late receipt country kips 9½@9¾c. Veal kip will bring 1c. over these prices.

**SHEEPSKINS.**—The market rules steady to firm and although packers have not secured full asking prices they have realized a slight advance over previous sales. One packer has sold his shearing at 47½c. as they run, and sales of packer lambs have been made at 70c., including stock at both Chicago and outside points. The country market is steady, with prices ranging from 20@35c. for shearlings and 25@40c. for lambs.

**HORSEHIDES.**—Countries, \$3.00@3.10; cities, \$3.15@3.25.

## New York.

**DRY HIDES.**—No further sales are reported in common varieties since those noted yesterday. Prices on Bogotas are not confirmed, but it is understood that 19c. was secured as based on a sale of Santa Martha hides at 18½c. Some Ecuador held at 18c. are still unsold.

**CITY PACKER HIDES.**—Some packers are talking 15½c. for July native steers and 13¾c. for butt brands and Colorados, but tanners are not found who want to pay these figures. There is some activity here in bulls, and different sales are reported at 10c. aggregating 3,000 to 4,000 of these. A car of outside packer cows is reported sold at 10¼c., and it is rumored that one packer here has sold 5,000 to 6,000 cows running back to last March, but the sale is not confirmed and no price has as yet been reported. These cows were offered at 10½c.

**COUNTRY HIDES AND CALFSKINS.**—The market is strong, but business is restricted by the meagre offerings. Some short haired Ohio buffs have been offered here at 10c., but have not as yet found takers. It is reported that a car of heavy steers running back in salting has been sold from Pittsburg at 11c. Car lots of late receipt New York State cows are reported offered at 9½c. flat, but no sales have been noted. Calfskins are unchanged.

## BUTCHERS AND HIDE DEALERS

Will do well to send their collections of Hides, Calfskins, Pelts, Tallow, Bones, etc., to Carrol S. Page, Hyde Park, VI. He pays spot cash. He pays the freight. He pays full market value. He also furnishes money with which to buy, and keeps his customers thoroughly posted at all times as to market changes and market prospects. Write him for full particulars and his free bulletins.

## TO STOP ANTHRAX IN FOREIGN HIDES.

Acting Secretary of the Treasury Beekman Winthrop has requested in the following communication that the Secretary of State notify the various United States Consular offices about the regulations covering the importation of hides into this country which have been exposed to anthrax. The communication follows:

Sir: Upon the recommendation of the Secretary of Agriculture, made under the provisions of Section 2 of the Act of February 2, 1903 (32 Stat., 792), I have the honor to request that all American consular officers be instructed to refuse to certify invoices covering hides for shipment to this country, when it is known to such Consular officers that anthrax is prevalent in their respective Consular districts, unless such hides be disinfected prior to shipment by immersion for thirty minutes in a one one-thousandth solution of bichloride of mercury. Such instructions should apply to all hides of neat cattle, including those which have been dry salted or arsenic cured, but should have no application to hides shipped from districts other than those in which anthrax is known to be prevalent.

BECKMAN WINTHROP,  
Acting Secretary.

## HIGH PORK IN GERMANY.

Consul William Bardel, writing from Bamberg, says that the price of pork in Germany, which during the year 1907 had become somewhat lower than it was during the two preceding years, in which the highest price on record had to be paid, is again going up and bids fair soon to reach, if not exceed, the previous highest point. He adds: As compared with the market price paid for pork in the year 1907, the figures prevailing in the markets of seventeen large German cities at the present time (computed into American currency per hundredweight) show up as follows:

	1907.	1908.
Berlin .....	\$9.07-\$10.58	\$9.93-\$11.44
Breslau .....	8.64-10.80	9.93-11.66
Magdeburg .....	8.64-11.03	9.71-12.31
Dresden .....	9.91-11.44	11.22-12.74
Leipzig .....	9.49-11.44	10.46-12.09
Hanover .....	9.28-11.44	10.46-13.60
Hamburg .....	8.64-10.58	10.58-11.66
Dortmund .....	10.37-11.44	10.37-12.31
Frankfort .....	9.49-11.88	10.80-12.74
Mannheim .....	11.22-11.66	11.09-12.52
Stuttgart .....	11.22-11.88	12.31-12.96
Munich .....	10.80-12.31	10.80-12.96
Nuremberg .....	11.00-11.88	12.74-13.16
Cologne .....	10.37-11.66	11.44-12.31
Elberfeld .....	9.07-11.00	10.31-12.52
Essen .....	9.49-11.00	10.37-12.52
Dusseldorf .....	9.49-11.66	11.66-13.60

## RECORD RUN FOR LOUISVILLE.

The record run of receipts had during the month of June has led the stockmen of Louisville, Ky., to predict that in a short time Louisville will occupy a prominent position in the list of great markets. The month of June saw the largest movement in cattle, hogs and sheep in the local yards in thirty-two years. The official figures are given as:

Received—Cattle, 11,839; calves, 2,977; hogs, 73,208; sheep, 108,306.  
Shipped—Cattle, 6,855; calves, 1,028; hogs, 51,070; sheep, 92,955.

## SALT!

There are many grades but only one RETSOF; it has been the standard for twenty years.

Hides salted with **Retsof** usually command a premium, for they come up plump and clean.

We can supply any quantity from our numerous distributing points.

INTERNATIONAL SALT CO.

SCRANTON, PA.

or

CHICAGO



# Chicago Section

Aw shut up! Who said anything about Johnson?

Peary is going to a cold storage country, where heat waves cease to trouble.

Second place in the baseball race is even less desirable than the Vice Presidency.

"Who is to be our next President?"

"Why, of course, Bill —, that is—er—why, just Bill."

Gustav Bischoff, of the Independent Packing Company of St. Louis, and Fred Krey, of the Krey Packing Company, also of St. Louis, have sailed for Europe on the Patricia.

Always understood that the high altitude of Denver was against yelling and shouting. Don't seem to effect the leather-lunged constituents of Billium Brian. Eighty-seven minutes—whew.

Daniel Cameron, general supervisor of plants for the Cudahy Packing Company, is making an extensive supervising trip which will carry him from the West down to Memphis, Tenn., where the Cudahy company has recently opened a Southern branch house.

Swift & Company Employees' Benefit Association in its first year, which ended July 1, 1908, has paid \$31,813 to 1,818 members. The association now has 10,327 members. Its affairs are managed by a joint board of officers and employees of the company.

Louis F. Swift, president of Swift & Company, has been on a trip to St. Joseph, Mo., in regard to filling the presidency of the Stock Yards Bank, which position was vacated by Charles Parche, who has been elected president of the First National Bank of Buchanan County.

Edward Tilden, president of the National Packing Company, has secured the controlling interest in the First National Bank of Sioux City, Ia. The semi-annual meeting of the stockholders was held in that city on July 2. Lawrence H. Critchell, Mr. Tilden's son-in-law, vice president of the Live Stock National Bank, of Sioux City, becomes cashier, succeeding J. Fred Toy. Fred L. Bland, of this city and for some time connected with the

Drovers' Deposit National Bank, was made assistant cashier.

The Sager & Young Livestock Commission Company has been consolidated with the National Livestock Commission Company in South St. Joseph. The consolidation was effective July 1. Practically the entire local force of both companies will be retained. The National has offices in Chicago, Kansas City, Omaha, St. Louis and Fort Worth, and it has been doing business here nearly three years. James C. Sager will have charge of the local office. Madison D. Young, Luther A. Kent and H. M. Dort will have charge of the cattle department. Harry W. Foote will be in charge of the hog department. The firm of Sager & Young was established here eight years ago, and both men are well known to the trade throughout the territory tributary to this market.

## CATTLE PRICES TO DECLINE.

The market for the general run of cattle is resting on rather soft ground. In fact, it is not unlikely that it will soon sink to a lower depth. In the first place prices are too high for a free and reliable outlet for beef products and in the second place there will soon be a material increase in receipts of grass cattle from the Southwest and Northwest. Then the native beef steers that are now selling under \$7 will sell sharply off. After August 1, when liberal supplies of good beef cattle will be coming from the Northwest ranges, natives that are now going at \$7.00@7.75 will be due for a drop. Range cattle this season promise to cut a bigger figure than usual, owing to their excellent condition for slaughter and also to the many common and medium natives that are due in later weeks, as the former will be given first choice by the local as well as Eastern buyers right along. In answer to the many inquiries as to what course owners of native cattle who intend to market such during the next month or so, we would say that the common and medium lots in half to two-thirds fat condition should be marketed as soon as practicable. These are the kinds that will suffer most from competition with the Western range offerings. On the other hand, cattle that possess very desirable quality but lack good flesh, and the

owners have the corn and facilities for handling them, can profitably be held back for longer feeding, as these will continue to be scarce right along and subsequently will command a goodly premium on the rank and file of cattle reaching the market this summer and fall.—Clay, Robinson & Co.'s Live Stock Report.

## CHICAGO ORDINANCE IN FORCE.

The Chicago City Council has passed an ordinance which is modelled along the general lines found in the Federal rules and regulations governing the inspection of meats and meat animals, but there are several features in the local ordinance which are distinctly Chicago's own.

All of the meat products which are not subject to Federal jurisdiction must be inspected and passed and marked as such by the local inspector before the meat can be sold. For violation of this measure a penalty of from \$25 to \$100 is fixed. The special feature of the inspector's stamp is the fact that each inspector is assigned a number or an initial and all meats which come under his surveillance and are passed by him are marked with his own number or initial. This enables the authorities to keep track of the inspector's work and trace any laxness in duties to the right man.

The city authorities hope by the measure to stamp out of the selling and peddling of uninspected and perhaps diseased meat which is brought in by the farmers. In an interview given out the chief food inspector of the city stated:

"Much of the diseased meat sold in Chicago has been shipped in by farmers by express to South Water street or Fulton Market. When farmers kill animals at this time of the year it is safe to assume that there was good reason for killing them. A cow may have become sick or one or two of a litter of pigs may have died of cholera. The chances are that when such things occur animals are killed and their carcasses shipped to Chicago for local sale, though the meat really is unfit for human consumption. The new ordinance should stop for once and all this practice."

Bargains in machinery and equipment may be picked up by watching page 48.

### W. P. ANDERSON & CO.

Commission Merchants

GRAINS and PROVISIONS

W. P. Anderson, President.

W. L. Gregson, Secretary.

Members Chicago Board of Trade. Correspondence Solicited

Ground Floor, 12 Sherman St., CHICAGO, ILL.

### D. I. DAVIS & CO.

Successors

WILDER & DAVIS,

PACKINGHOUSE ARCHITECTS

CHICAGO, ILL.

## Government Inspection

requires your packing house to have the most

Sanitary Arrangement

We are specialists in this work

Write us in regard to your requirements

TAIT-NORDMEYER ENGINEERING CO., Wright Building St. Louis

### S. J. WELLS

Commission Buyer of Live Hogs

189 Exchange Bldg., Union Stock Yards  
CHICAGO

Refer to Live Stock Exchange National Bank.

### W. J. GIBSON & CO.,

240 La Salle Street - - - - CHICAGO.

TALLOW, GREASE, STEARINE,  
COTTON SEED OIL.

Blood, Tankage, Bones, Hoofs, Horns, Crack-  
ings, Glue Stock and all Packing  
House Products

Our Prices are Up to Date

# JUNE SLAUGHTER FIGURES

Official reports of movement of livestock and slaughter operations at eight principal centers during June and for the six months of the year to date, are given as follows. The figures show some 30,000 less cattle killed than in June of last year; about 135,000 less hogs, while some 75,000 more sheep were slaughtered. For the year to date the falling off of cattle slaughtered, over a similar period last year, amounts to about 500,000, while the number of hogs consumed show an increase of nearly 900,000. The number of sheep consumed is considerably less, however, than the figures for last year.

A synopsis of the slaughters for the eight points for June and for the year to date with comparisons, is as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago .....	141,941	41,046	503,505	299,865
Kansas City .....	38,121	4,393	178,090	33,779
Omaha .....	46,093	.....	254,274	75,768
St. Louis .....	79,292	.....	159,217	75,199
St. Joseph .....	30,878	2,697	217,048	35,758
Sioux City .....	9,562	513	109,660	1,624
St. Paul .....	5,656	5,078	75,593	7,343
Denver .....	5,690	713	21,994	4,054

Total June, '08.	357,233	55,040	1,499,371	333,390
Same month, '07	388,139	62,521	1,632,440	458,560

For the year to date:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago .....	751,441	228,832	3,212,971	1,249,269
Kansas City .....	447,641	34,640	1,767,894	357,382
Omaha .....	293,935	.....	1,343,097	447,577
St. Louis .....	302,581	.....	901,546	237,750
St. Joseph .....	145,642	14,918	1,252,771	248,278
Sioux City .....	75,896	2,355	647,812	12,740
St. Paul .....	44,094	20,335	637,313	58,823
Denver .....	31,437	5,235	163,841	34,250

Total 6 mos., '08	2,092,607	306,415	9,927,245	2,846,369
Same period, '07	2,556,624	333,430	9,957,844	3,389,844

## Chicago.

### Receipts.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	227,378	43,692	628,732	353,084
June, 1907 .....	235,292	38,879	586,992	261,405
For 6 mos., '08	1,437,115	242,264	4,427,851	1,762,465
Same period, '07	1,564,469	245,257	3,883,259	1,866,298

### Shipments.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	85,437	2,646	125,227	53,219
June, 1907 .....	104,242	1,135	79,614	28,009
For 6 mos., '08	685,674	13,332	1,214,880	513,196
Same period, '07	692,338	8,613	859,073	365,467

### Consumed at Chicago.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	141,941	41,046	503,505	299,865
June, 1907 .....	131,050	37,744	507,378	233,396
For 6 mos., '08	751,441	228,832	3,212,971	1,249,269
Same period, '07	872,131	236,644	3,024,186	1,500,831

Average weight of hogs: June, 1908, 217 lbs.; June, 1907, 236 lbs.

## Kansas City.

### Receipts.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	86,536	12,088	204,784	72,164
June, 1907 .....	157,136	17,275	312,626	113,696
For 6 mos., '08	801,923	60,282	1,935,559	791,455
Same period, '07	1,003,165	65,426	1,664,744	823,117

### Shipments.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	36,306	6,299	34,942	32,456
June, 1907 .....	46,471	2,698	5,468	31,162
For 6 mos., '08	115,329	1,043	.....	23,156
Same period, '07	137,910	266	.....	18,673

### Consumed at Kansas City.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	38,121	4,393	178,090	33,779
June, 1907 .....	94,250	15,790	308,157	82,152
For 6 mos., '08	447,641	34,640	1,767,894	357,382
Same period, '07	595,267	50,492	1,646,014	637,533

Average weight of hogs: June, 1908, 197 lbs.; June, 1907, 207 lbs.

\*Feeders.

## Omaha.

### Receipts.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	66,287	.....	261,719	92,759
June, 1907 .....	59,499	.....	245,010	62,230
For 6 mos., '08	429,933	.....	1,502,328	689,703
Same period, '07	563,811	.....	1,307,437	821,211

### Shipments.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	18,636	.....	27,445	16,746
June, 1907 .....	34,996	.....	2,013	5,729
For 6 mos., '08	135,998	.....	159,231	241,820
Same period, '07	155,178	.....	17,791	242,551

### Consumed at Omaha.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	46,093	.....	234,274	75,768
June, 1907 .....	52,751	.....	242,997	45,475
For 6 mos., '08	293,935	.....	1,343,097	447,577
Same period, '07	408,633	.....	1,289,646	578,660

Average weight of hogs: June, 1908, 226 lbs.; June, 1907, 250 lbs.

## St. Louis.\*

### Receipts.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	134,627	.....	218,563	95,546
June, 1907 .....	93,847	.....	166,577	71,525
For 6 mos., '08	433,164	.....	1,329,446	254,022
Same period, '07	437,116	.....	1,117,299	246,260

### Shipments.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	55,335	.....	59,346	20,347
June, 1907 .....	36,204	.....	29,135	15,328
For 6 mos., '08	130,583	.....	427,900	46,266
Same period, '07	114,662	.....	322,346	28,078

### Consumed at St. Louis.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	79,292	.....	159,217	75,199
June, 1907 .....	57,643	.....	137,442	56,197
For 6 mos., '08	302,581	.....	901,546	237,750
Same period, '07	322,454	.....	794,953	218,182

\*National Stock Yards, Illinois.

## St. Joseph.

### Receipts.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	48,848	3,740	245,776	43,869
June, 1907 .....	41,721	3,260	213,212	39,648
For 6 mos., '08	243,092	18,722	1,312,154	317,738
Same period, '07	278,680	19,270	1,107,944	475,122

### Shipments.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	16,616	952	28,366	5,950
June, 1907 .....	6,877	.....	16,350	7,538
For 6 mos., '08	97,450	3,804	59,383	69,460
Same period, '07	74,881	1,073	26,946	78,904

### Consumed at St. Joseph.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	30,878	2,697	217,048	35,758
June, 1907 .....	33,916	3,204	196,717	31,410
For 6 mos., '08	145,642	14,918	1,252,771	248,278
Same period, '07	203,799	18,197	1,060,998	396,218

Average weight of hogs: June, 1908, 213 lbs.; June, 1907, 231 lbs.

## Sioux City.

### Receipts.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	36,976	1,733	139,912	1,618
June, 1907 .....	52,812	249	154,382	2,765
For 6 mos., '08	190,240	3,363	788,743	18,070
Same period, '07	227,461	3,126	732,380	24,755

### Shipments.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	27,122	1,203	30,815	397
June, 1907 .....	41,097	14	21,168	998
For 6 mos., '08	114,344	1,508	140,931	5,330
Same period, '07	135,279	1,574	96,405	8,294

### Consumed at Sioux City.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	9,562	513	109,660	1,624
June, 1907 .....	11,337	231	133,185	1,727
For 6 mos., '08	75,896	2,355	647,812	12,740
Same period, '07	92,182	1,532	635,975	16,461

Average weight of hogs: June, 1908, 224 lbs.; June, 1907, 243 lbs.

## St. Paul.\*

### Receipts.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	16,833	7,195	75,666	7,717
June, 1907 .....	11,752	5,328	86,013	5,139
For 6 mos., '08	120,872	29,224	638,896	103,122
Same period, '07	94,057	27,554	475,500	65,578

### Shipments.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	12,526	1,055	17,372	10,058
June, 1907 .....	9,170	646	117	1,656
For 6 mos., '08	86,981	4,865	168,551	60,501
Same period, '07	64,850	5,047	15,336	67,242

### Consumed at St. Paul.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	5,656	5,078	75,593	7,343
June, 1907 .....	2,582	4,682	85,896	3,483
For 6 mos., '08	44,094	20,335	637,313	58,823
Same period, '07	29,677	22,507	469,164	.....

Average weight of hogs: June, 1908, 203 lbs.

\*Include St. Paul and Duluth butchers and outside packers.

## Denver.

### Receipts.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	66,822	2,947	23,145	7,924
June, 1907 .....	57,880	1,545	24,254	6,260
For 6 mos., '08	201,411	8,790	170,636	145,212
Same period, '07	156,391	6,242	135,082	169,016

### Shipments.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	66,312	2,220	1,151	3,635
June, 1907 .....	55,773	423	3,777	1,784
For 6 mos., '08	166,333	3,317	6,796	108,912
Same period, '07	120,496	1,391	9,295	123,990

### Consumed at Denver.

	Cattle.	Calves.	Hogs.	Sheep.
June, 1908 .....	5,690	713	21,994	4,054
June, 1907 .....	4,610	870	20,677	4,720
For 6 mos., '08	31,437	5,235	163,841	34,250
Same period, '07	32,481	4,038	125,908	41,959

Average weight of hogs: June, 1908, 215 lbs.; June, 1907, 248 lbs.

## INSPECTION FOR IOWA CITIES.

An ordinance designed to provide local inspection of all meats sold in Des Moines, Ia., is now being prepared by the city solicitor and will undoubtedly be put into effect

by the city authorities. Although all slaughtering establishments in the city that do an interstate business have Government inspection, there has been no ordinance providing for the inspection of meat slaughtered for local consumption.

When agitation of the question was begun the authorities found that the State Legislature had passed a law several years ago giving the cities the power to inspect all meat products. The new ordinance will be formed to conform with the provisions of this law. It is stated that it is especially designed to prevent the peddling of meats from wagons throughout the city. One clause will require the covering of all meats in transit to protect it from flies and dirt.

The city physician is strongly in favor of a public abattoir where all slaughtering which is not under Federal Government inspection must be done. He believes that this will be the solution of the whole inspection problem. Local meat traders do not agree with him on this point. His plan contemplates the building of a large abattoir where the city would do the slaughtering under proper sanitary restrictions for a stated fee.

Another city in Iowa, the city of Waterloo, is also taking up the subject of local meat inspection, and already recommendations have been made to appoint a veterinary surgeon in good standing in the Iowa State Veterinary Medical Association as meat inspector to act under the direction of the Board of Health, who shall be required to file with it a report of his work at intervals of not less than one week; that all vendors of meat and meat products be required to secure a license to sell meat and meat products within the city, and pay a reasonable fee therefor; that no fee be charged for city inspection in case slaughtering be done in not more than one abattoir on each side of the river, exclusive of abattoirs conducted under United States Government control; in case more than one such abattoir on each side of the river be used it is recommended that an inspection fee of not less than fifty cents per head be charged for each animal slaughtered; that the city inspection be governed by the regulations governing the meat inspection of the United States Department of Agriculture; that no meat or meat products, excepting poultry and game, be sold in the city unless it bears the inspected and passed stamp of the city or a United States Government inspector.

It is considered probable that an ordinance will be framed shortly and passed by the city authorities which will follow the general lines indicated in the recommendations.

## CHICAGO LIVE STOCK

## RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, June 29.....	21,785	1,234	31,047	22,166
Tuesday, June 30.....	3,060	3,430	13,219	14,545
Wednesday, July 1.....	17,791	2,139	32,919	17,028
Thursday, July 2.....	4,527	1,190	26,236	9,613
Friday, July 3.....	1,040	822	18,523	3,327
Saturday, July 4.—Holiday.				

Total last week.....	48,233	8,875	121,935	67,279
Previous week.....	45,995	9,301	134,455	81,402
Cor. week 1907.....	40,142	6,511	117,133	57,498
Cor. week 1906.....	46,152	6,632	127,717	50,708

## SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, June 29.....	5,302	120	8,672	2,170
Tuesday, June 30.....	2,621	115	4,241	3,512
Wednesday, July 1.....	4,283	126	6,273	3,238
Thursday, July 2.....	4,331	133	5,690	1,375
Friday, July 3.....	2,553	92	6,279	901
Saturday, July 4.—Holiday.				

Total last week.....	18,500	516	31,155	10,916
Previous week.....	442	33,972	9,903	
Cor. week 1907.....	18,505	303	20,217	10,873
Cor. week 1906.....	15,156	245	30,839	6,634

## CHICAGO TOTAL RECEIPTS LIVE STOCK.

	Cattle.	Calves.	Hogs.	Sheep.
Year to date.....	1,485,808	250,617	4,548,263	1,829,417
Year ago.....	1,601,869	251,285	3,968,198	1,908,026

## Combined receipts of hogs at eleven points:

Week ending July 4.....	451,000
Week previous.....	491,000
Year ago.....	452,000
Two years ago.....	407,000
Year to date.....	15,571,000
Same period, 1907.....	13,398,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City), as follows:

	Cattle.	Hogs.	Sheep.
Week July 4, 1908.....	125,000	332,900	126,500
Week ago.....	112,400	371,900	167,500
Year ago.....	105,500	304,800	116,700
Two years ago.....	123,200	297,600	110,200

Total, year to date.....	3,601,900	11,492,400	3,921,600
Same period, 1907.....	4,243,000	10,149,000	4,382,000

## CHICAGO PACKERS' HOG SLAUGHTER.

	Cattle.	Hogs.	Sheep.
Week ending July 4:			
Armour & Co.....	22,700		
Swift & Co.....	14,800		
S. & S. Co.....	20,962		
Morris & Co.....	10,800		
Anglo-American.....	6,400		
Boyd & Lunham.....	5,100		
Hammond.....	5,000		
Western P. Co.....	5,900		
Boore & Co.....	5,500		
Boore & Co.....	2,100		
Roberts & Oake.....	3,100		
Other packers.....	12,500		
Total.....	93,900		
Week ago.....	100,900		
Year ago.....	103,100		
Two years ago.....	102,100		

## WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week July 4, 1908.....	\$6.70	\$6.38	\$3.90	\$5.85
Previous week.....	6.90	6.07	4.50	5.75
Year ago.....	6.35	5.97	5.35	7.25
Two years ago.....	5.35	6.72	5.55	6.25
Three years ago.....	5.10	5.48	4.85	6.00

## CATTLE.

Good to prime steers.....	\$7.00@8.35
Fair to good steers.....	6.00@7.00
Inferior to plain steers.....	5.00@6.00
Plain to fancy yearlings.....	4.50@4.85
Plain to fancy cows.....	4.00@5.75
Plain to fancy heifers.....	4.25@6.25
Plain to fancy feeders.....	4.25@5.40
Common to good stockers.....	2.50@4.75
Good cutting and beef cows.....	2.50@4.50
Canners.....	1.75@3.25
Bulls, good to choice.....	3.50@5.00
Bologna bulls.....	3.25@3.40
Heavy calves.....	3.50@4.75
Calves, good to choice.....	5.00@6.25

## HOGS.

Heavy packers, 200 lbs. and up.....	\$6.15@6.50
Mixed butchers and barrows, 325 lbs. and up.....	6.40@6.60
Choice to prime heavy shipping barrows, 250 to 325 lbs.....	6.45@6.80
Light barrow butchers, 200 lbs. and up.....	6.45@6.75
Choice light barrows and smooth sows, 150 to 200 lbs.....	6.30@6.65
Rough sows and coarse stags, 300 to 450 lbs.....	3.00@5.00
Thow-outs, all weights.....	2.75@5.00
Pigs, 110 lbs. and under.....	4.00@5.00
Pigs, 110 lbs. to 130 lbs.....	5.10@6.00

## SHEEP.

Fair to fancy clipped ewes.....	\$3.75@4.50
Native lambs.....	5.50@7.10
Range lambs.....	6.50@7.25
Bucks and stags.....	3.50@5.00
Native yearlings.....	4.75@5.25
Range yearlings.....	4.00@5.00
Range ewes.....	3.50@4.00
Range wethers.....	3.75@4.25
Texas sheep.....	3.75@4.35

## CHICAGO PROVISION MARKET

## Range of Prices.

SATURDAY, JULY 4, 1908.

Holiday.

MONDAY, JULY 6, 1908.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
July.....	\$15.70	\$15.70	\$15.50	\$15.65
September.....	15.65	15.90	15.65	15.82½
October.....	15.92½	15.97½	15.72½	15.90

LARD—(Per 100 lbs.)—				
July.....	9.42½	9.45	9.37½	9.42½
September.....	9.50	9.60	9.47½	9.52½
October.....	9.62½	9.65	9.55	9.62½

RIBS—(Boxed, 25c. more than loose)—				
July.....	8.67½	8.70	8.65	8.70
September.....	8.77½	8.87½	8.77½	8.85
October.....	8.90	8.92½	8.75	8.92½

TUESDAY, JULY 7, 1908.

PORK—(Per bbl.)—				
July.....	15.62½	15.62½	15.50	15.50
September.....	15.85	15.92½	15.70	15.70
October.....	15.95	15.95	15.75	15.75

LARD—(Per 100 lbs.)—				
July.....	9.45	9.45	9.37½	9.37½
September.....	9.55	9.60	9.47½	9.47½
October.....	9.65	9.65	9.55	9.55

RIBS—(Boxed, 25c. more than loose)—				
July.....	8.67½	8.70	8.65	8.65
September.....	8.85	8.90	8.80	8.80
October.....	8.92½	8.95	8.87½	8.87½

WEDNESDAY, JULY 8, 1908.

PORK—(Per bbl.)—				
July.....	15.50	15.50	15.50	15.52½
September.....	15.85	15.75	15.60	15.72½
October.....	15.95	15.85	15.67½	15.75

LARD—(Per 100 lbs.)—				
July.....	9.45	9.47½	9.40	9.37½
September.....	9.50	9.57½	9.50	9.47½
October.....	9.60	9.62½	9.55	9.55

RIBS—(Boxed, 25c. more than loose)—				
July.....	8.60	8.62½	8.60	8.62½
September.....	8.70	8.80	8.70	8.75
October.....	8.80	8.85	8.80	8.82½

THURSDAY, JULY 9, 1908.

PORK—(Per bbl.)—				
July.....	15.65	15.57½	15.65	15.65
September.....	15.72½	15.85	15.72½	15.85
October.....	15.90	15.90	15.82½	15.90

LARD—(Per 100 lbs.)—				
July.....	9.40	9.40	9.37½	9.40
September.....	9.45	9.52½	9.45	9.50
October.....	9.52½	9.60	9.52½	9.55

RIBS—(Boxed, 25c. more than loose)—				
July.....	8.65	8.72½	8.65	8.72½
September.....	8.72½	8.85	8.72½	8.82½
October.....	8.85	8.92½	8.85	8.90

FRIDAY, JULY 10, 1908.

PORK—(Per bbl.)—				
July.....	16.10	16.10	16.10	16.05
September.....	15.90	16.25	15.90	16.17

LARD—(Per 100 lbs.)—				
July.....	9.45	9.57	9.45	9.52
September.....	9.55	9.67	9.55	9.62

RIBS—(Boxed, 25c. more than loose)—				
September.....	8.90	9.00	8.90	9.00
October.....	8.90	9.07	8.90	9.07

†Bld. ‡Asked.

## CHICAGO PROVISION LETTER.

(Special Wire to The National Provisioner.)

C. D. Forsyth &amp; Co.)

Chicago, July 8.—We quote to-day's market as follows: Green hams, 10@12 ave., 11½; 12@14 ave., 11½; 14@16 ave., 11½; 18@20 ave., 12; green picnic, 5@6 ave., 7¼; 6@8 ave., 7; 8@10 ave., 6¾; 10@12 ave., 6½; green New York shoulders, 10@12 ave., 6¾; 12@14 ave., 6¾; green clear bellies, 6@8 ave., 14½; 8@10 ave., 13½; 10@12 ave., 12; green skinned hams, 16@18 ave., 12½@12¾; 18@20 ave., 12½@12¾; No. 1 S. P. hams, 8@10 ave., 11½; 10@12 ave., 11¼; 12@14 ave., 11¼; 14@16 ave., 10¾@11; 18@20 ave., 11¼@12¼; No. 1 S. P. skinned hams, 16@18 ave., 12½@12¾; 18@20 ave., 12½@12¾; 20@22 ave., 12; 22@24 ave., 11½@11¾; 24@26 ave., 11½; 26@28 ave., 11¼; No. 1 S. P. picnics, 5@6 ave., 7¼; 6@7 ave., 7¼; 6@8 ave., 6¾@7; 8@10 ave., 6¾; 10@12 ave., 6½; No. 1 S. P. New York shoulders, 8@10 ave., 6½; 10@12 ave., 6½; 12@14 ave., 6½; S. P. clear bellies, 6@8 ave., 12½; 8@10 ave., 11½; 10@12 ave., 10. Prices on S. P. meats are all loose, f. o. b. Chicago.

## CHICAGO RETAIL FRESH MEATS.

NOTE.—It is difficult to quote flat retail figures applicable to the whole of the city, every market having a practically different scale according to location, class and volume of trade, etc.

Native Rib Roast.....	18	@22
Native Sirloin Steaks.....	18	@25
Native Porterhouse Steaks.....	22	@28
Native Pot Roasts.....	10	@14
Rib Roasts from light cattle.....	12½	@16
Beef Steaks.....	10	@10
Boneless Corned Briskets, Native.....	12½	@12½
Corned Rumps, Native.....	12½	@12½
Corned Ribs.....	8	@8
Corned Flanks.....	8	@8
Round Steaks.....	16	@16
Round Roasts.....	15	@15
Shoulder Steaks.....	16	@16
Shoulder Roasts.....	12½	@15
Shoulder Neck End, Trimmed.....	10	@10
Rollad Roast.....	15	@15

## Lamb.

Hind Quarters, Spring Lamb.....	\$2.00@2.50
Fore Quarters, Spring Lamb.....	1.50@2.00
Hind Quarters.....	@.15
Fore Quarters.....	@.12½
Legs, fancy.....	@.20
Stew.....	@.10
Shoulders.....	@.10
Chops, Ribs and Loin.....	@.25
Chops, Frenched.....	.15 each

## Mutton.

Legs.....	@12½
Stew.....	@6
Shoulders.....	@10
Hind Quarters.....	@10
Fore Quarters.....	@8
Rib and Loin Chops.....	@18

## Pork.

Pork Loin.....	@12½
Pork Chops.....	@14
Pork Shoulders.....	@11
Pork Tenderloins.....	@22
Pork Butts.....	@12
Spare Ribs.....	@9
Blades.....	@7
Hocks.....	@9
Pigs' Heads.....	@6
Leaf Lard.....	@11

## Veal.

Hind Quarters.....	14	@16
Fore Quarters.....	10	@12
Legs.....	16	@18
Breasts.....	8	@10
Shoulders.....	10	@12
Cutlets.....	20	@22
Rib and Loin Chops.....	16	@18

## Butchers' Offal.

Suet.....	3	@4
Tallow.....	2	@3
Mixed Bone and Tallow.....	1	@2
Calveskins, 8 to 15 lbs.....	9	@11
Calveskins, under 8 lbs. (descons).....	45	@50

## SOUTH WATER STREET MARKETS.

## Live Poultry.

Chickens—Spring	16	@ 16
Turkeys	10	@ 14
Fowls	10	@ 10
Roosters	9	@ 7
Ducks	9	@ 15
Geese, per dozen	\$4.00	@ 6.00

## Iced Poultry.

Turkeys.....	10	@16
Chickens.....	10	@14
Ducks.....	9	@12
Geese.....	9	@15
Roosters.....	9	@15

## Veal.

50 to 60 lbs.....	6	@7
60 to 80 lbs.....	7	@8
80 to 100 lbs.....	8	@9

## Dressed Beef.

Ribs, No. 1	.....	@18
Ribs, No. 2	.....	@14½
Ribs, No. 3	.....	@8
Loins, No. 1	.....	@19
Loins, No. 2	.....	@16½
Loins, No. 3	.....	@9
Rounds, No. 1	.....	@11
Rounds, No. 2	.....	@10
Rounds, No. 3	.....	@8
Chucks, No. 1	.....	@7
Chucks, No. 2	.....	@6½
Chucks, No. 3	.....	@6
Plates, No. 1	.....	@6
Plates, No. 2	.....	@5½
Plates, No. 3	.....	@4½



## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

Good native steers.....	11	@ 12
Native steers, medium.....	10	@ 11
Heifers, good.....	10	@ 10 1/2
Cows.....	7 1/2	@ 8 1/2
Hind Quarters, choice.....	14 1/2	@ 14 1/2
Fore Quarters, choice.....	9	@ 9

## Beef Cuts.

Steer Chucks.....	7	@ 8
Cow Chucks.....	5 1/2	@ 6 1/2
Boneless Chucks.....	5 1/2	@ 6 1/2
Medium Plates.....	6	@ 6
Steer Plates.....	6	@ 6 1/2
Cow Rounds.....	9	@ 10
Steer Rounds.....	11	@ 11
Cow Loins, Medium.....	15	@ 15
Steer Loins, Heavy.....	20	@ 20
Beef Tenderloins, No. 1.....	25	@ 25
Beef Tenderloins, No. 2.....	21	@ 21
Strip Loins.....	10 1/2	@ 10 1/2
Sirloin Butts.....	12 1/2	@ 12 1/2
Shoulder Clods.....	8 1/2	@ 8 1/2
Rolls.....	12	@ 12
Rump Butts.....	9	@ 10 1/2
Trimblings.....	6	@ 6
Shank.....	4 1/2	@ 4 1/2
Cow Ribs, Heavy.....	13	@ 13
Cow Ribs, Common, Light.....	9	@ 10
Steer Ribs, Light.....	10	@ 10
Steer Ribs, Heavy.....	18	@ 18
Loins Ends, steer, native.....	12 1/2	@ 12 1/2
Loins Ends, cow.....	10 1/2	@ 10 1/2
Hanging Tenderloins.....	5	@ 5
Flank Steak.....	11	@ 12
Hind Shanks.....	8	@ 8 1/2

## Beef Offal.

Livers.....	3 1/2	@ 4
Hearts.....	4	@ 4
Tongues.....	12	@ 12
Sweetbreads.....	16	@ 18
Ox Tail, per lb.....	5	@ 5
Fresh Tripe, plain.....	2 1/2	@ 2 1/2
Fresh Tripe, H. C.....	4 1/2	@ 4 1/2
Brains.....	4	@ 4 1/2
Kidneys, each.....	5	@ 5

## Veal.

Heavy Carcass Veal.....	8	@ 8
Light Carcass.....	8 1/2	@ 8 1/2
Good Carcass.....	10 1/2	@ 10 1/2
Good Saddles.....	12 1/2	@ 12 1/2
Medium Racks.....	8	@ 8
Good Racks.....	8 1/2	@ 8 1/2

## Veal Offal.

Brains, each.....	4	@ 4 1/2
Sweetbreads.....	40	@ 40
Plucks.....	25	@ 25
Heads, each.....	12	@ 12

## Lambs.

Medium Caul.....	10 1/2	@ 10 1/2
Good Caul.....	11 1/2	@ 11 1/2
Round Dressed Lambs.....	12 1/2	@ 12 1/2
Saddles Caul.....	11 1/2	@ 11 1/2
R. D. Lamb Saddles.....	13	@ 13
Caul Lamb Racks.....	9	@ 9
R. D. Lamb Racks.....	10	@ 10
Lamb Pries, per pair.....	7	@ 7
Lamb Tongues, each.....	3	@ 3
Lamb Kidneys, each.....	2	@ 2

## Mutton.

Medium Sheep.....	9	@ 9
Good Sheep.....	9 1/2	@ 9 1/2
Medium Saddles.....	10 1/2	@ 10 1/2
Good Saddles.....	11	@ 11
Medium Racks.....	8	@ 8
Good Racks.....	8 1/2	@ 8 1/2
Mutton Legs.....	10 1/2	@ 10 1/2
Mutton Stew.....	9	@ 9
Mutton Loins.....	11	@ 11
Sheep Tongues, each.....	3	@ 3
Sheep Heads, each.....	8	@ 8

## Fresh Pork, Etc.

Dressed Hogs.....	8	@ 9
Pork Loins.....	11	@ 11
Leaf Lard.....	9 1/2	@ 9 1/2
Tenderloins.....	10 1/2	@ 10 1/2
Spare Ribs.....	5 1/2	@ 5 1/2
Butts.....	8 1/2	@ 8 1/2
Hocks.....	5	@ 5
Trimblings.....	5 1/2	@ 5 1/2
Tails.....	4 1/2	@ 4 1/2
Snouts.....	3 1/2	@ 3 1/2
Pigs' Feet.....	3	@ 3
Pigs' Heads.....	4	@ 4
Blade Bones.....	5	@ 5
Cheek Meat.....	5	@ 5
Hog Plucks.....	4	@ 4 1/2
Neck Bones.....	2	@ 2
Skinless Shoulders.....	7 1/2	@ 7 1/2
Pork Hearts.....	3	@ 3
Pork Kidneys.....	3	@ 3
Pork Tongues.....	7	@ 7
Slip Bones.....	3 1/2	@ 3 1/2
Tail Bones.....	4	@ 4
Brains.....	4 1/2	@ 4 1/2
Rackfat.....	8 1/2	@ 8 1/2
Hams.....	12 1/2	@ 12 1/2
Calas.....	7 1/2	@ 7 1/2
Bellicies.....	10	@ 10
Shoulders.....	7 1/2	@ 7 1/2

## SAUSAGE.

Columbia Cloth Bologna.....	7	@ 7
Bologna, larger, long, round and cloth.....	6 1/2	@ 6 1/2
Choice Bologna.....	7 1/2	@ 7 1/2
Viennas.....	9	@ 9

Frankfurters.....	9	@ 9
Blood, Liver and Headcheese.....	7 1/2	@ 7 1/2
Tongue.....	10	@ 10
White Tongue.....	10	@ 10
Minced Sausage.....	10	@ 10
Prepared Sausage.....	10	@ 10
New England Sausage.....	10	@ 10
Compressed Luncheon Sausage.....	10	@ 10
Special Compressed Ham.....	10	@ 10
Berliner Sausage.....	9	@ 9
Boneless Sausage.....	13 1/2	@ 13 1/2
Oxford Sausage.....	13	@ 13
Polish Sausage.....	8 1/2	@ 8 1/2
Garlic Sausage.....	8 1/2	@ 8 1/2
Smoked Sausage.....	8 1/2	@ 8 1/2
Farm Sausage.....	12 1/2	@ 12 1/2
Pork Sausage, bulk or link.....	9 1/2	@ 9 1/2
Special Prepared Sausage.....	8 1/2	@ 8 1/2
Boneless Pigs' Feet.....	7 1/2	@ 7 1/2
Hams, Bologna.....	8 1/2	@ 8 1/2

## Summer Sausage.

Best Summer, H. C., Medium Dry.....	18 1/2	@ 18 1/2
German Salami, Medium Dry.....	10 1/2	@ 10 1/2
Holsteiner.....	13	@ 13
Mettwurst, New.....	14 1/2	@ 14 1/2
Farmer.....	20 1/2	@ 20 1/2
Italian Salami, New.....	16 1/2	@ 16 1/2
Monarque Cervelat.....	16 1/2	@ 16 1/2

## Sausage in Oil.

Smoked Sausage, 1-50.....	4.00	
Smoked Sausage, 2-20.....	3.50	
Bologna, 1-50.....	3.50	
Bologna, 2-20.....	3.00	
Frankfurt, 1-50.....	4.00	
Frankfurt, 2-20.....	3.50	

## VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels.....	7.75	
Pickled Plain Tripe, in 200-lb. barrels.....	5.00	
Pickled H. C. Tripe, in 200-lb. barrels.....	7.75	
Pickled Ox Lips, in 200-lb. barrels.....	11.50	
Pickled Pigs' Snouts, in 200-lb. barrels.....	14.00	
Lamb Tongue, Short Cut, barrels.....	32.00	

## CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case.....	1.45	
2 lbs., 1 or 2 doz. to case.....	2.50	
4 lbs., 1 doz. to case.....	5.25	
6 lbs., 1 doz. to case.....	8.00	
14 lbs., 1/2 doz. to case.....	18.50	

## EXTRACT OF BEEF.

1-oz. jars, 1 doz. in box.....	5.25	
2-oz. jars, 1 doz. in box.....	3.50	
4-oz. jars, 1 doz. in box.....	8.50	
8-oz. jars, 1/2 doz. in box.....	11.60	
16-oz. jars, 1/2 doz. in box.....	22.00	
2, 5 and 10-lb. tins.....	\$1.00 per lb. net	

## BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. bbls.....	15.50	@ 15.50
Plate Beef.....	15.00	@ 15.00
Prime Mess Beef.....	13.50	@ 13.50
Extra Mess Beef.....	13.00	@ 13.00
Beef Hams.....	23.50	@ 24.00
Rump Butts.....	15.00	@ 15.00
Mess Pork.....	15.50	@ 15.50
Clear Fat Backs.....	18.00	@ 18.00
Family Back Pork.....	18.25	@ 18.25
Bean Pork.....	14.00	@ 14.00

## LARD.

Pure Leaf, kettle rendered, per lb., tcs.....	11 1/2	@ 11 1/2
Pure Lard.....	10 1/2	@ 10 1/2
Lard, substitutes, tcs.....	8 1/2	@ 8 1/2
Lard, compound.....	8 1/2	@ 8 1/2
Cooking oil, per gal., in barrels.....	52	@ 52
Barrels, 1/2 c. over tierces; half barrels, 1/2 c. over tierces; tubs and pails, 10 to 50 lbs., 1/2 to 1 c. over tierces.....		

## BUTTERINE.

Nos. 1 to 6, natural color.....12 @ 17

## DRY SALT MEATS.

(Boxed. Loose are 1/4c. less.)

Clear Bellies, 14@16 avg.....	10	@ 10
Clear Bellies, 18@20 avg.....	9 1/2	@ 9 1/2
Rib Bellies, 18@20 avg.....	9	@ 9
Fat Backs, 12@14 avg.....	8 1/2	@ 8 1/2
Regular Plates.....	7	@ 7
Short Cuts.....	7 1/2	@ 7 1/2
Butts.....	7 1/2	@ 7 1/2

Bacon meats, 1/4c. to 1/2c. more.

## WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.....	13 1/2	@ 13 1/2
Hams, 16 lbs., avg.....	13 1/2	@ 13 1/2
Skinless Hams.....	13 1/2	@ 13 1/2
Calas, 4@6 lbs., avg.....	8 1/2	@ 8 1/2
Calas, 6@12 lbs., avg.....	7 1/2	@ 7 1/2
New York Shoulders, 8@12 lbs., avg.....	20	@ 20
Breakfast Bacon, fancy.....	14	@ 14
Wide, 10@12 avg., and strip, 5@6 avg.....	15 1/2	@ 15 1/2
Wide, 6@8 avg., and strip, 3@4 avg.....	11 1/2	@ 11 1/2
English Bacon, wide, 12@14 avg.....	11 1/2	@ 11 1/2
Rib Bacon, wide, 8@12, strip, 4@6 avg.....	10	@ 10
Dried Beef Sets.....	17 1/2	@ 17 1/2
Dried Beef Insides.....	19 1/2	@ 19 1/2
Dried Beef Knuckles.....	19 1/2	@ 19 1/2
Dried Beef Outsides.....	17 1/2	@ 17 1/2
Regular Boiled Hams.....	20 1/2	@ 20 1/2
Smoked Hams.....	21 1/2	@ 21 1/2
Boiled Calas.....	18 1/2	@ 18 1/2
Cooked Loin Rolls.....	13	@ 13
Cooked Rolled Shoulders.....	13	@ 13

## SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set.....	20	@ 20
Export Rounds.....	20	@ 20
Middles, per set.....	32	@ 32
Beef bungs, per piece.....	6 1/2	@ 6 1/2
Hog casings, as packed.....	25	@ 25
Hog casings, free of salt.....	48	@ 48
Hog middles, per set.....	10	@ 10
Hog bungs, export.....	13	@ 13
Hog bungs, large mediums.....	7 1/2	@ 7 1/2
Hog bungs, prime.....	5	@ 5
Hog bungs, narrow.....	2	@ 2 1/2
Imported wide sheep casings.....	80	@ 80
Imported medium wide sheep casings.....	80	@ 80
Imported medium sheep casings.....	70	@ 70
Beef weasands.....	3 1/2	@ 3 1/2
Beef bladders, medium.....	26	@ 26
Beef bladders, small, per doz.....	22	@ 22
Hog stomachs, per piece.....	4	@ 4

## FERTILIZERS.

Dried blood, per unit.....	2.45	@ 2.47 1/2
Hoof meal, per unit.....	2.32 1/2	@ 2.32 1/2
Concent. tankage, 15% per unit.....	2.05	@ 2.05
Ground tankage, 12%.....	2.15	@ 2.15 and 10c.
Ground tankage, 11% per unit.....	2.15	@ 2.15 and 10c.
Ground tankage, 10% per unit.....	2.10	@ 2.10 and 10c.
Crushed tankage, 9 and 20%.....	2.00	@ 2.00 and 10c.
Ground tankage, 6 and 35%.....	17.00	@ 17.00
Ground raw bone, per ton.....	24.00	@ 24.00
Ground steam bone, per ton.....	18.50	@ 18.50
Unground tankage, per ton less than ground.....	35.00	@ 35.00

## HORNS, HOOF AND BONES.

Horns, No. 1 65@70 lbs. average.....	245.00	
Hoofs, black, per ton.....	27.00	
Hoofs, striped, per ton.....	35.00	
Hoofs, white, per ton.....	65.00	
Flat shin bones, 38 to 40 lbs. ave. ton.....	50.00	
Round shin bones, 38 to 40 lbs. ave. ton.....	58.00	
Round shin bones, 50 to 52 lbs. ave. ton.....	65.00	
Long thigh bones, 90 to 95 lbs. ave. ton.....	90.00	
Jaws, skulls and knuckles, per ton.....	25.00	@ 25.50

## LARDS.

Prime steam, cash.....	9.37	@ 9.37
Prime steam, loose.....	8.87	@ 8.87
Leaf.....	8 1/2	@ 8 1/2
Compound.....	8 1/2	@ 8 1/2
Neutral lard.....	10 1/2	@ 10 1/2

## STEARINES.

Prime oleo.....	11 1/2	@ 11 1/2
Oleo No. 2.....	11 1/2	@ 11 1/2
Mutton.....	11 1/2	@ 11 1/2
Tallow.....	6 1/2	@ 6 1/2
Grease.....	5 1/2	@ 5 1/2

## OILS.

Lard oil, extra, winter strained, tierces.....	60	@ 63
Extra No. 1 lard oil.....	48	@ 50
No. 1 lard oil.....	43	@ 45
No. 2 lard oil.....	41	@ 43
Oleo oil, extra.....	12	@ 12 1/2
Oleo oil, No. 2.....	11 1/2	@ 11 1/2
Oleo stock.....	10 1/2	@ 11 1/2
Neatsfoot oil, pure, bbls.....	65	@ 70
Acidless tallow oil, bbls.....	54	@ 55
Corn oil, loose.....	4 1/2	@ 5

## TALLOW.

Edible.....	7 1/2	@ 7 1/2
Prime city.....	6 1/2	@ 6 1/2
Choice country.....	6 1/2	@ 6 1/2
Packers' prime.....	6	@ 6 1/2
Packers' No. 1.....	5 1/2	@ 5 1/2
Packers' No. 2.....	5	@ 5 1/2
Renderers' No. 1.....	5 1/2	@ 5 1/2

## GREASES.

White, choice.....	6	@ 6 1/2
White, "A".....	5 1/2	@ 5 1/2
White, "B".....	5 1/2	@ 5 1/2
Bone.....	5	@ 5 1/2
House.....	4 1/2	@ 5
Yellow.....	4 1/2	@ 5
Brown.....	4 1/2	@ 5
Glue Stock.....	4 1/2	@ 5 1/2
Neatsfoot Stock.....	4 1/2	@ 5
Garbage Grease.....	4 1/2	@ 5

## COTTONSEED OILS.

P. S. Y., loose.....	45 1/2	@ 46
P. S. Y. soap grade.....	42 1/2	@ 43
Soap, bbls., concen., 82@85% F. A.....	3 1/2	@ 3 1/2
Soap Stock, bbls., reg. 50% F. A.....	1 1/2	@ 1 1/2

## COOPERAGE.

||
||
||

## LIVE STOCK REVIEWS

### CHICAGO

(Special Letter to The National Provisioner from The Globe Commission Company.)

Chicago, Ill., July 8, 1908.

Receipts of cattle to-day, 17,000; market very slow and lower on all grades; prices declining 15c. to 25c. since Monday, the most decline being on cattle selling from \$6.50 to \$7.75. Orders were light for export and Eastern shipment and trade lifeless until after 10 o'clock. Later, when salesmen were willing to shade prices, cattle were bought at above decline, but trading ruled slow and dull all day. Cows and heifers formed a very small proportion of the receipts to-day, and the market on good to choice and on the medium grades was active, prices 15c. to 25c. higher than Monday. Bulls 15c. higher for the week. Stockers and feeders slow sale at prices 10@20c. lower. Veal calves strong, good vealers selling mostly at \$6.25@6.50.

Prospects are for not much, if any, change in prices for cattle in the near future outside of the usual fluctuations.

The market on hogs weakened on last Thursday, prices being 5c. to 10c. lower, but since then trade has been active and prices have advanced 15c. to 20c. per cwt. until to-day, with liberal receipts, the market is again slow and generally 10c. lower. Eastern buyers had very light orders and with liberal receipts packers pounded the market, opening prices being 10c. to 15c. lower than yesterday. Later trade strengthened and most of the hogs sold only 10c. lower. The quality to-day was very good, and best grades sold early at the most decline, bulk at \$6.45@6.70, common and medium at \$6.25@6.40. We do not look for any material change in prices the balance of the week.

The receipts of sheep and lambs have been fully equal to the demand, and while prices showed some advance the first of the week, to-day, with 21,000 fresh receipts, best grades sold steady early; later the market weakened and prices declined 10@25c., closing prices to-day being 10@15c. higher on sheep and 25@50c. higher on lambs than a week ago.

### OMAHA

(Special Letter to The National Provisioner.)

Union Stock Yards, So. Omaha, July 7.

Although cattle receipts were comparatively small last week, this fact did not help the market any and prices suffered one of the worst declines of the season. Ordinary corn fed beefs sold 50@75c. lower for the week, and the decline in cows and heifers was almost as great. It was simply a case where even moderate supplies were not wanted on account of the demoralized condition of the Eastern beef market. This week is only two days old and yet the greater part of last week's decline has been regained, showing in some measure the nervous condition of the market. Choice 1,522-pound beefs sold up to \$8.10 today, the extreme high point of the season and the highest price paid here since July, 1902. Fair to pretty good 1,050 to 1,350-pound beefs are selling around \$5.15@6.75, and grassy natives as low as \$4.50. Idaho barley fed beefs sold up to \$6.15 this week, hay fed Colorados at \$5.90, and strictly grass fed Dakotas at \$5.05. These are good prices

and make it look as though cheap beef was a long ways off. Comparatively few cows and heifers are coming and prices are very irregular and the trade in stockers and feeders is about as dull as it can be.

Hog prices continue to go up despite the very liberal supplies, and the market today is a quarter higher than a week ago and at the high point of the season. Last month the average weight was 226 pounds, or 24 pounds lighter than a year ago, and this explains why the heavier grades are selling at a premium, although the range is still comparatively narrow. The run was light today, 4,400 head, and prices were 5@10c. higher. Tops brought \$6.30, as against \$6.10 last Tuesday, and the bulk of the trading was around \$6.20@6.27, as against \$6.00@6.05 a week ago.

The sheep market is still more or less demoralized, with liberal receipts and a rather slack demand. Prices are hardly quotably lower than last week, but there is a very bearish tone to the trade and sheepmen can see no silver lining to the clouds. Quotations:

Spring lambs are now quoted as lambs and shorn lambs or yearling lambs are quoted under the head of yearlings. Yearlings past are quoted as wethers. Good to choice lambs, \$6.25@6.75; fair to good lambs, \$5.50@6.25; feeding lambs, \$4.25@5.00; lambs, \$6.00@6.25; fair to good lambs, \$5.50@6.00; feeding lambs, \$4.25@5.00; good to choice yearlings, \$4.25@4.85; fair to good yearlings, \$3.85@4.25; good to choice wethers, \$3.75@4.10; fair to good wethers, \$3.00@3.75; good to choice ewes, \$3.50@3.85; fair to good ewes, \$3.00@3.50; culls and bucks, \$2.00@3.00.

### ST. JOSEPH

(Special Letter to The National Provisioner.)

South St. Joseph, Mo., July 6, 1908.

Arrivals of cattle at the western markets during the past week have continued to indicate that the available supply in the corn belt sections is short and that the beef trade must rely on the ranges of the west and southwest for supplies of the next two months. Just at present the scarcity is more marked in well ripened dry lot cattle than at any time during the spring and summer season. During the week the tendency in prices for all attractive grades of native beef cattle have been toward a higher level, and prices to-day on the St. Joseph market for fat steers of all weights, are fully 40@60c. higher than ten days ago. The market for cows and heifers has been sympathetic with the steer trade, although not showing quite so much advance. In the southwestern range trade prices are not as high as they were two weeks ago. However, at that time the season was just opening and the first purchases were more or less an experiment with the packers to see how these cattle would kill out. These southwestern cattle are selling relatively high as compared with natives, and, at generally satisfactory figures. The local slaughtering trade is favorable to these southwestern cattle, preferring them to the native grassers of the same or a slightly heavier weight.

There is an increasing inquiry for good weight feeding cattle and for nice qualities stockers, and buyers are bidding prices up considerably higher than a week ago.

That supplies of hogs have been lower than expected for the month of June is evidenced by the fact that prices to-day are \$1.15@1.20 higher than they were one month ago. While supplies have been fairly liberal they have not been up to expectations, and with beef prices as high as they are, the demand for pork has been equal to the fresh supply right along, and there has been at no time any evidence of a predicted June slump. Packers are buying these supplies very readily, and on Monday's St. Joseph market prices ruled a big 15c. higher than on the final day of the previous week. Hogs are now selling at \$6.35@6.45 for the bulk, and there is no evidence of receipts becoming large enough to glut the market. Hogs are not as good quality as six weeks ago, but this is to be ex-

pected at this season of the year. Weights are running unusually light.

There is a tendency toward increase in the volume of sheep movement, and it is not unlikely that a week or two will see a free movement from the western ranges. Prices are not satisfactory, but there has been some show during the past few days of firming up in the market for mutton under an improving demand.

### KANSAS CITY

(Special Wire to The National Provisioner.)

Kansas City Stock Yards, July 10, 1908.

**CATTLE.**—Receipts this week, 31,400; last week, 44,100; same week last year, 46,900. The unsatisfactory market last week cut down receipts this week, which resulted in active markets and higher prices. All killing grades were 20@40c. higher, with some weakness in the last two days on steers. Cows continue strong. Top fed steers, \$8.05; grazed Westerns, \$5.10@6.80; quarantine grass steers, \$3.50@5.25. Native cows, \$2.50@4.25. Heifers, \$3.25@5.50; fancy fed heifers, \$7. Bulls, \$2.40@4.50. Calves, \$3.50@5.50. Quarantine grass cows, \$2.50@3.75. Stockers and feeders, 15@25c. higher; stockers, \$3.25@4.80; feeders, \$4@5.40.

**HOGS.**—Receipts this week, 48,000; last week, 66,700; same week last year, 62,500. Prices advanced rapidly this week on account of the improved demand from local packers, together with smaller supply. Highest price of year was paid Tuesday, \$6.65. Prices have been lower since Tuesday, but show signs of improvement yesterday and to-day. Top to-day, \$6.55; bulk, \$6.35@6.50. The average weight was light at 195 pounds. Considerable grassy stuff included, which is cut in price, make dealers figure that hot weather will mean light receipts and further advances in prices.

**SHEEP.**—Receipts this week, 22,600; last week, 19,600; same week last year, 16,900. The market advanced 25@40c., with decided improvement in market tone. Lambs receded slightly from high point since Tuesday, but are stronger to-day. Top spring lambs, \$6.60; clipped yearling lambs, \$5.25@5.75; grass wethers, \$4@4.50; ewes, \$3.60@4.10; stock sheep, \$2.75@3.50. Lambs around \$4.50.

**HIDES** are firm. Green salted, 6½@8¼c.; bulls and stags, 6½@7¼c.; dry flint butcher, 11@14c.; dry salt, 8@10c.; sheep pelts, 8@10c.

Packers' purchases this week follow:

	Cattle.	Hogs.	Sheep.
A. D. B. & P. Co.	695	—	—
Armour	3,044	10,629	4,299
Cudahy	4,116	5,549	2,300
Fowler	843	—	1,565
Morris	3,694	5,940	1,968
S. & S.	3,226	7,320	2,445
Swift	3,523	7,905	4,020

### PARIS TURNS TO HORSE MEAT.

Although less meat was eaten in Paris last year than for a number of years preceding, the consumption of horse meat is on a steady increase. Paris has always set the fashion to the rest of the world in gastronomic affairs as well as in the matter of women's attire. A little less than 50,000 horses, mules and donkeys were eaten in Paris alone last year. This is the proportion: For every hundred animals butchered at the hippo-abattoirs there are 97 horses, 2 donkeys and 1 mule. Last year the sum total represented 25,000,000 pounds of meat.

Many Americans and Englishmen have become quite fond of horse meat since their residence in Paris. The taste is not very different from that of beef. In fact, a man can eat a horse steak and never know the difference. The abattoirs where these animals are butchered are closely supervised by the city.

**C. H. GILLET & CO.**

Strictly Commission Buyers

**Cattle, Hogs & Sheep**

**UNION STOCK YARDS, Chicago**

Quotations Furnished. Correspondence Solicited



## NEW YORK LIVESTOCK

WEEKLY RECEIPTS TO JULY 6, 1908.				
	Beeves.	Cows.	Calves.	Sheep.
Jersey City .....	2,700	—	3,107	41,232
Sixtieth street .....	2,062	35	6,013	91
Fortieth street .....	—	—	—	14,480
Lehigh Valley .....	2,062	—	960	483
Weehawken .....	314	—	—	—
West Shore .....	1,728	—	—	—
Scattering .....	—	48	243	—
Totals .....	8,870	83	10,923	41,531
Totals last week .....	12,327	173	14,029	38,950

WEEKLY EXPORTS.				
	Live cattle.	sheep.	beef.	Qrs. of
Schwarzschild & S., Ss. St. Paul ..	—	—	1,400	—
Schwarzschild & S., Ss. Minneapolis ..	305	—	1,000	—
J. Shamburg & Son, Ss. Minneapolis ..	295	—	—	—
Swift & Co., Ss. Celtic ..	—	—	1,100	—
Swift Beef Co., Ss. Oceanic ..	—	—	2,000	—
Morris Beef Co., Ss. Celtic ..	—	—	1,400	—
Morris Beef Co., Ss. Oceanic ..	—	—	1,500	—
Morris Beef Co., Ss. St. Paul ..	—	—	850	—
Armour & Co., Ss. St. Paul ..	—	—	1,200	—
Nat'l. Packing Co., Ss. Minneapolis ..	—	—	1,000	—
Miscellaneous, Ss. Trinidad ..	25	50	—	—
Total exports .....	625	50	11,550	—
Total exports last week .....	1,527	1,140	10,142	—

## MEAT AND STOCK EXPORTS

WEEKLY REPORT TO JULY 6, 1908.				
Exports from—	Live cattle.	sheep.	beef.	Qrs. of
Boston .....	2,269	1,318	1,634	—
Baltimore .....	736	—	—	—
Philadelphia .....	406	—	—	—
Portland .....	697	424	—	—
Montreal .....	3,134	151	—	—
Exports to:				
London .....	2,906	151	10,684	—
Liverpool .....	3,049	1,742	2,500	—
Glasgow .....	1,118	—	—	—
Manchester .....	87	—	—	—
Bristol .....	592	—	—	—
Bermuda and West Indies ..	25	50	—	—
Totals to all ports .....	7,867	1,943	13,184	—
Totals to all ports last week ..	4,406	1,149	11,875	—

## SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of live stock slaughtered at the following centres for the week ending July 4:

CATTLE.	
Chicago .....	29,433
Kansas City .....	23,490
Omaha .....	8,801
St. Joseph .....	7,077
Cudahy .....	420
Sioux City .....	914
Wichita .....	316
South St. Paul .....	2,280
New York and Jersey City ..	8,328
Fort Worth .....	15,378
Detroit .....	1,143
Philadelphia .....	2,133
HOGS.	
Chicago .....	90,780
Kansas City .....	64,350
Omaha .....	34,191
St. Joseph .....	30,609
Cudahy .....	16,797
Sioux City .....	16,625
Ottumwa .....	13,526
Cedar Rapids .....	8,705
Wichita .....	10,772
South St. Paul .....	13,200
New York and Jersey City ..	29,919
Fort Worth .....	16,214
Detroit .....	4,136
Philadelphia .....	2,364
SHEEP.	
Chicago .....	56,363
Kansas City .....	14,314
Omaha .....	15,316
St. Joseph .....	5,009
Cudahy .....	327
Sioux City .....	285
Wichita .....	40
South St. Paul .....	2,450
New York and Jersey City ..	41,781
Fort Worth .....	2,257
Detroit .....	1,033
Philadelphia .....	8,444

## RECEIPTS AT CENTRES

SATURDAY, JULY 4, 1908.

Holiday.

MONDAY, JULY 6, 1908.

	Cattle.	Hogs.	Sheep.
Chicago .....	11,500	30,000	13,000
Kansas City .....	6,000	7,000	5,000
Omaha .....	1,500	2,600	3,400
St. Louis .....	7,000	5,000	3,000
St. Joseph .....	800	6,500	—
Sioux City .....	300	2,500	—

TUESDAY, JULY 7, 1908.

Chicago .....	2,500	12,000	15,000
Kansas City .....	6,000	7,000	5,000
Omaha .....	1,200	4,400	5,300
St. Louis .....	8,500	11,000	6,500
St. Joseph .....	1,000	7,000	500
Sioux City .....	600	5,000	—

WEDNESDAY, JULY 8, 1908.

Chicago .....	17,000	38,000	15,000
Kansas City .....	7,000	11,000	5,000
Omaha .....	1,400	9,600	4,000
St. Louis .....	5,500	12,000	4,000
St. Joseph .....	1,000	10,000	1,700
Sioux City .....	600	5,500	—

THURSDAY, JULY 9, 1908.

Chicago .....	6,000	30,000	14,000
Kansas City .....	5,000	1,000	5,000
South Omaha .....	2,000	6,000	5,500

FRIDAY, JULY 10, 1908.

Chicago .....	16,000	18,000	6,000
Kansas City .....	3,000	6,000	4,000
Omaha .....	1,500	4,200	1,500
St. Louis .....	2,500	4,500	2,000

## GENERAL MARKETS

## HOG MARKETS, JULY 10.

CHICAGO.—Receipts, 18,000; higher; \$6.10 @6.75.

OMAHA.—Receipts, 4,500; 5@10c. higher; \$6.20@6.35.

INDIANAPOLIS.—Receipts, 7,000; higher; \$6.50@6.80.

EAST BUFFALO.—Receipts, 5,100; 5c. higher; \$5.90@6.95.

CLEVELAND.—Receipts, 1,000; 5c. higher; \$6.75.

KANSAS CITY.—Receipts, 7,000; 5@10c. higher; \$5.50@6.55.

## LARD IN NEW YORK.

Western steam, \$9.70; city steam, \$9.50; refined, Continent, tcs., \$9.90; do., South American, tcs., \$10.30; keg at \$11.55; compound, \$8.12½@8.25.

## LIVERPOOL.

Liverpool, July 10.—Beef, extra India mess, 103s. 9r.; pork, prime mess, Western, 72s. 6d.; shoulders, 58s.; hams, short clear, 53s. 6d.; Cumberland cut, 46s. 6d.; do., short ribs, 45s.; long clear, 28@24 lbs., 45s. 6d.; do., 35@40 lbs., 44s.; backs, 44s.; bellies, 47s. 6d. Rosin, common, 8s. 3d. Lard, spot, prime Western, tierces, at 47s. 3d.; American refined, pails, 46s. 9d. Cheese, white Canadian, old, 63s.; new, 57s.; colored Canadian, old, 63s.; new, 58s. 6d.; lard (Hamburg), American steam, 50 kilos, 46¼ marks. Tallow, Australian (London), 31s. 9d. Cottonseed oil, refined (Hull), 24s. Linseed (London), La Plata, July and August, 42s. Calcutta, July, 44s. Linseed oil (London), 23s. Petroleum, refined (London), 69-16d.

## OLEO AND NEUTRAL LARD.

The oleo oil and neutral lard business during the week under review has been extremely quiet, and the reason of that is that the sky-high prices at which these articles rule make business difficult for the European churners, who are unable to get their money back out of these goods in the manufacture of butterine. Of course, the high prices for oleo oil and neutral lard result from the light production, but it looks as if a level of prices has been reached which the European churners cannot afford to get along with, and that prices will have to be reduced in order to keep a healthy state in the European butterine business. Prices at the moment are somewhat nominal, but seem to get ready to go to a lower level, not at all from the point of view of production, which continues light, but from the point of view of necessities of the European buyers, and it is not unlikely that in the near future some recession in values will have to occur, but more so in oleo oil than in neutral lard.

As to the butter oil situation, that continues in a very strong position, and while the outlook is so far for a good cotton crop, subject to climatic influences in the next three months, there is absolute scarcity of choice butter oil for shipment during the next four months.

## CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner from Welch, Holmes & Clark Co.)

Seventy-four per cent. caustic soda, \$1.85 basis 60 per cent.; 76 per cent. caustic soda, \$1.90 to 2c. basis 60 per cent.; 60 per cent. caustic soda, 2c. per lb.; 98 per cent. powdered caustic soda in barrels, 3c. per lb.; 58 per cent. pure alkali, 90c. to 1c. basis 48 per cent.; 48 per cent. carbonate soda ash, \$1.10 per 100 lbs.; borax at 5¼c. per lb.; talc at 1½@1½c. per lb.; silicate soda, 80c. per 100 lbs.; silic, \$15@20 per ton of 2,000 lbs.; marble flour, \$9@10 per ton of 2,000 lbs.; chloride of lime in casks \$1.35, in drums \$1.30 and in barrels \$1.75 per 100 lbs.; carbonate of potash, 4½@4¾c. per lb.; electrolytic caustic potash, 88@92 per cent., 5¼@6c. per lb.; palm oil in casks, 5½c. per lb., and in barrels, 6½c. per lb.; green olive oil, 70c. and yellow 65c@70c. per gal.; green olive oil foots, 6¾@6½c. per lb.; Ceylon coconut oil from 6¾@6½c. per lb.; Cochin coconut oil, 7¼@7½c. per lb.; cottonseed oil, 46½@47c. per gal.; corn oil, 5½c. per lb.; prime city tallow in hogsheads, 5½c. per lb.; special tallow in tierces, 6¾@6½c. per lb.; choice tallow in tierces, 6¾@7c. per lb.; oleo stearine, 11¼c. per lb.; house grease, 5¼@5½c. per lb.; yellow packers' grease, 5¼@5½c. per lb.; brown grease, 4¾@5c. per lb.; light bone grease, 5¼@5½c. per lb.

## FRIDAY'S CLOSINGS.

## Provisions.

The hog products market was influenced, for the day, to moderately higher prices by a substantial rise by covering of "shorts" in prices for grain. Crop weather was favorable. The hog marketing was at 5@10c. higher prices.

## Cottonseed Oil.

Opened excited and materially higher on deliveries up to and including October. Sales 1,400 bbls. prime yellow, September, 46½@47c., afterwards 47¼c. bid, followed by sellers at 47¼c.; 2,000 bbls. July, 47@47½c.; 700 bbls. November, 38c.; 200 bbls. December, 37c.; 1,000 bbls. October, 43c. South selling late months.

## Tallow.

The sale of New York city hogsheads in our review at 5½c., as made yesterday, was from a melter direct. The market is now 57-16c. bid and 5½c. asked.

## Oleo Stearine.

Firm at 11¼c. bid in New York, at which sales had been made. Possibilities of further sales at 11¼c., but up to 11½c. asked. Chicago at 11½c.

## OFFICERS OF BUTCHERS' ABATTOIR.

Plans for the abattoir which the Augusta, Ga., butchers are going to build are progressing nicely. It has been decided to construct a \$10,000 slaughter pen which is to be under Federal inspection, thus permitting all of the products to enter into inter-state commerce and sold outside the confines of the State. Two acres of ground have been secured and several others are under option. The company, which organized with a capital of only \$10,000, has the privilege of increasing it to \$25,000, if occasion arises. The following are the officers and directors: President, W. P. White; vice president, Charles J. Crawford; board of directors, W. P. White, R. H. Easterling, J. L. Roesel, M. R. Hayes, George Smith, E. H. Ille, E. M. Deas, M. W. Boyle, W. H. Plum and C. J. Crawford.

James H. &amp; Ambrose Welch

Manufacturers' Supplies  
Soap Materials

Office, D 19 Produce Exchange, New York



# Retail Section

## MEAT DEALERS' ORDINANCE DEFEATED

As published in last week's issue of The National Provisioner, the local meat inspection ordinance which was drawn up by the Health Commissioner and unanimously endorsed by the Milwaukee, Wis., Retail Meat Dealers' Association after being passed by the city council, has been vetoed by Mayor Rose in a special message to the council. Not only are the butchers incensed by his action but the Health Commissioner has issued a statement in which he accuses the mayor of being totally unfamiliar with the whole subject of local inspection and woefully lacking in knowledge of the Federal inspection statutes governing inspection as conducted by the United States Department of Agriculture.

The mayor's veto message may be taken as an unusually frank use of language. In part, the message states:

To the Honorable, the Common Council—Gentlemen: I herewith return without my signature or approval that certain ordinance passed by your honorable body on June 22, 1908, entitled "An ordinance to amend an ordinance to revise, consolidate and amend the general ordinances of the city of Milwaukee passed May 28, 1906," and respectfully submit the following objections, viz.:

The effect of this ordinance is to vest arbitrary and autocratic power in the commissioner of public health and by this statement it is intended to be entirely impersonal. It vests in that official not only the right to regulate the use of property, but gives him control of the property itself.

Section 45 provides that "all packing and slaughtering houses or other establishments in which any rendering or frying out of any animal matter is done shall be provided with such condensers, dryers and other modern appliances as shall be approved by the commissioner of health."

This, in my judgment, is an unconstitutional interference with the rights of property because the right to enjoy the use of the property referred to is made dependent upon the judgment of the commissioner. Under this provision a slaughtering house, packing house or other similar establishment might be equipped with sanitary and proper condensers, dryers, etc., and yet if the commissioner refused to approve of them they could not be used.

Section 46 is entirely too vague and uncertain in its terms. It provides as follows: "The ceilings, side walls, pillars, partitions, etc. (of slaughterhouses), shall be frequently whitewashed or painted. Where this is impracticable, they shall, when necessary, be washed, scraped or otherwise rendered sanitary. \* \* \* Employees who handle meats or meat food products shall be required to keep their hands clean."

Who shall decide what is meant by "frequently" when it comes to whitewashing or painting? Perhaps the owner and the commissioner may disagree, although the owner is proceeding in perfect good faith and, if so, the owner is subjected to the penalty.

Where it is impracticable to whitewash or paint "they shall when necessary be washed or scraped." What do the words "when necessary" mean, what do they involve? Necessary for beautification, for sanitation, to preserve the wood—or what?

When must employees keep their hands clean? And when are they clean? If they have blood on them are they to be considered unclean? If an employee permits his hands to become soiled when off duty will he be subjected to fine or imprisonment?

"Section 50—Plans of new plants and all

plants to be remodeled shall be submitted to the commissioner of health for his approval."

Approval as to what? Fireproof materials, materials employed, or what? Sanitation and cleanliness? The ordinance does not say.

The ordinance creates nine new offices with aggregate salaries of \$8,100 per year. It is paternalistic, and a commissioner of health, so disposed, could absolutely tie up the business in this city and destroy property of limitless value.

D. S. ROSE.

Health Commissioner Bading, in a reply to the mayor's veto, stated:

"On June 22, 1908, the honorable common council, without a dissenting vote, passed the proposed amendment to the existing meat ordinance, after a hearing had been given a committee appointed by the Retail Market Men's Association, which committee expressed its approval of the measure, and after it had been twice printed in the proceedings of the council.

"To-day his honor, Mayor David S. Rose, issues a veto message which is couched in language almost unprintable and is therefore a disgrace, and an insult to the honorable common council, which unanimously passed the measure. Besides this, the message displays an ignorance of existing ordinances and of the subject matter which is surprising, to say the least. The mayor condemns the measure on such trivial and ridiculous grounds that one must of necessity come to the conclusion that the welfare of the public at large was not taken into consideration.

"His honor, Mayor David S. Rose, criticizes section 45 of the amended ordinance, which provides that appliances such as 'condensers, dryers, etc., shall be approved by the commissioner of health,' as 'unconstitutional interference with the rights of property.' As mayor of the city, he ought to know that that particular provision is taken word for word from the ordinance as it now stands, which ordinance has been in force since 1897.

"An examination of the printed proceedings of the council fails to show any recommendation by the mayor, during his eight years of administration, for the repeal of this alleged vicious provision.

"Section 46 is entirely too vague and uncertain in its terms, his honor the mayor says. It is interesting to know whether his honor has formed his opinion after a careful study of the provisions, or whether this opinion is not, as it appears to be, mere quibbling, in an attempt to find fault where there is no fault. At any rate, I would call the attention of his honor to order No. 137, United States Bureau of Animal Industry, United States Department of Agriculture, as issued by the Secretary of Agriculture under authority of Congress and approved June 30, 1906, page 8, regulation 11, a-b-c-d-e-f, where, word for word, we find the same provision, which regulates the meat inspection of the United States Department of Agriculture.

"His question, 'When must employees keep their hands clean? When are they clean? If they have blood on them are they to be considered unclean?' seem so trivial that they need no further answer than to call attention to the definition of the word 'clean' as given in Webster's dictionary.

"In conclusion, let me state that I have not the slightest intention to supplant the inspector of buildings, as the mayor intimates in his criticism of section 59, as the charter clearly defines my powers.

"Again, the ordinance does not create nine new offices with aggregate salaries of \$8,100 per year as his honor erroneously states, but creates only four new positions, two of which are to be filled at once and two as necessity demands. The aggregate salaries amount to \$5,700."

## LOCAL AND PERSONAL.

The butcher shop of A. W. Evans at Smeltertown, Kas., has been destroyed by fire.

Roy Lawrence has succeeded Frank and Madison Turner in the meat business at Atwood, Kas.

E. E. Alexander is about to open a wholesale and retail meat market at Enid, Okla.

J. W. Guinn has purchased the Hocking Bros. & Fluke meat market at Coweta, Okla.

E. R. Carlton is now manager of the local meat market of the Weir Coal Company at Dunkirk, Kas.

S. A. Caress has sold out his meat market at England, Kas., to F. L. Goodnight.

Wilson & Summy, formerly of Deer Creek, Okla., have opened a meat market at Medford, Okla.

Geo. N. Harris has opened up his Central Meat Market at Thomas, Okla.

R. R. Roode has purchased the Aultman meat market at Fairbury, Neb.

F. J. Mill and Aug. Korth have formed a partnership and engaged in the meat business at Pierce, Neb.

Wm. H. Catterall has sold his City Meat Market at Chickasha, Okla., to L. L. Sturdevant and W. H. Hoover.

W. C. Colvin has succeeded to the entire meat business of Colvin & Reynolds at Westville, Okla.

Fred Maulick, who has just sold out his meat market in Broken Bow, Neb., has engaged in the same line at Ord, Neb.

Geo. R. Jackson will erect a brick building at Holdredge, Neb., to be used as a meat market by him.

Berringer Brothers will build a new building for their meat market at Dickinson, N. D.

M. R. McDonald has sold his meat market at Morningside, Ia., to Frank Hease.

John W. Rieck has sold out his grocery and meat business at Tacoma, Wash., to Meyer Bros.

The meat market of F. Carpenter at Des Moines, Ia., has been damaged by fire.

F. Lebo has sold out his meat market at Steptoe, Wash., to Thorp & Curick.

Preston Luman has sold out his Palace Meat Market at Centralia, Wash., to Mr. Gibbons.

W. Anderson has succeeded Robert Eccles in the pork and provision business at Victoria, B. C.

Willis & Arnold are moving their Cash Meat Market at Sandpoint, Ida., into new quarters.

The meat market of W. Schumann & Sons at Woodland, Wash., has been destroyed by fire.

W. A. Hawkins has purchased a meat market at Long Beach, Wash.

Willeman & Carlisle have engaged in the meat business at The Dalles, Ore.

Hogan Brothers have engaged in the meat business at Monroe, Ore.

Matthies & Co. have reopened their meat market at McMinnville, Ore.

Click & Wetsel have succeeded to the meat business of John Kuelbs & Company at Cashmere, Wash.

F. E. Ellis has recently engaged in the meat business at Seattle, Wash.

S. Yocum is starting a meat market at McMinnville, Ore.

Boller & Hays have succeeded Clark & Hays in the meat business at Gifford, Ida.

Joe Treiweiler has purchased the Dakota Meat Market at Gregory, S. D.

Peter Nelson has purchased the meat business of F. N. Mossman at Mason City, Neb.

The meat market of B. McKnight at Cardinal, Ont., has been destroyed by fire.

Ed Schagrin has closed his meat market at Youngstown, O., on account of ill health. The meat shop of W. S. Osborn at Mt. Carmel, Ind., has been destroyed by fire.

The Harry Klinger Company of Newark, N. J., has been incorporated with a capital stock of \$25,000 to deal in meats, food products, etc., by C. A. Morel, H. C. Klinger and F. F. Kennedy.

Matt Mathews has purchased the interest of Mr. Kimmel in the meat concern of Kimmel & Lloyd at Hubbard, O.

The meat market of Geo. Rapp at Hartford City, Ind., has been damaged by fire.

M. M. Stevenson has discontinued his meat stall at the market house, Sedalia, Mo.

F. Bernardi has opened his new meat market at Bradford, Pa.

J. F. Stahley has purchased the meat market of W. Ekbeck at Jamestown, N. Y.

Frank Zehner has sold his meat market at Ashland, O., to H. Ewing.

#### WANT REFRIGERATION SUPPLIED THEM.

Those butchers of Indianapolis, Ind., who have been affected by the city ordinance which requires that meats exposed for sale must be covered with glass cases and properly refrigerated, are now discussing the feasibility of the city constructing and operating a refrigerating plant which will supply their stands with the proper refrigeration by means of a pipe line. A committee of the butchers have met with the Board of Public Safety, and it was suggested at this meeting that the city might be willing to construct cases and possibly build the refrigerating plant. Although the butchers are contesting the validity of the ordinance at the present date, they intimated that they would be more than willing to pay for their stands under the proposed improvements if the city would help out in the matter. While the matter is under advisement the butchers are asking for a respite from an order that the stands must be covered by August 1. The authorities have extended the time until September 15.

#### SUNDAY SELLER CONVICTED.

Most of the butchers of Buffalo, N. Y., are against Sunday selling and have taken a determined stand against violators of the Sunday ordinance. But a few still hold out for Sunday opening. Last week the case of the city of Buffalo against Jacob Ravnitzki, for violation of the Sunday closing ordinance, was brought up before a jury in the municipal court. The butcher was found guilty of selling meat on Sunday and was fined \$5 and costs after the jury had been out but fifteen minutes. This is the first conviction under the ordinance, and the butchers who are in favor of keeping the lid firmly down on Sunday are elated over the outcome.

#### ST. LOUIS BUTCHERS CELEBRATE.

The St. Louis Butchers' Verein held their annual outing at Lemp's Park on the Fourth of July, and about 15,000 people took occasion to help the butchers celebrate. The affair was preceded by an enormous street parade, followed by the barbecue and picnic at the park. The butchers took a band with them and kept them busy furnishing music for the parade and the dancing. Speeches were made by Fred. Heckmann, president of the society; Leo Rassieur and Henry F. Staple.

### A NEAT AND SERVICEABLE BUTCHER'S BLOCK

To a butcher the block is the universally accepted sign of his trade. A neat, serviceable block is the sign of the progressive butcher. It is more than that; it is an essential part of his every-day business. If it is firm and solid, it is a pleasure for him to

By this system an absolutely perfect round block is made by specially designed machinery on which patents are pending, and to distinguish it from others it is known as the "Shonk." It can be purchased of all butchers' supply houses, in sizes from 22 to 50 inches in diameter.

The illustrations accompanying this article will be interesting to the readers of this publication because they show exactly the method used by the manufacturer in turning out a perfect block. Illustration No. 1 shows the block with the center cut out and core ready to be put in. Illustration No. 2 shows the same block with the core inserted



ILLUSTRATION NO. 1.

use it. It is just as necessary for a butcher to have a good substantial block as it is for him to have sharp, serviceable tools.

Many kinds of blocks have appeared upon the market in recent years, but there is always a warm spot in the heart of the butcher for the round solid one, cut as a section of



ILLUSTRATION NO. 2.

the log from which it is made. The reason for this is that it is always with the round block that the butcher business is associated, and because being solid it gives a firm foundation for cutting and chopping, and yet is sufficiently resilient not to turn the sharp edges of tools as well as being more sanitary.

The prevalent objection to the round block

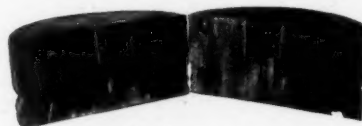


ILLUSTRATION NO. 3.

has been that the centers were soft and quickly worn out. This objection has been completely overcome by a black manufacturer down in Illinois who makes a specialty of round sycamore butchers' blocks. This manufacturer cuts out the soft center and inserts in its place a solid, substantial core. It is just as strong and serviceable as the balance of the block. This is done under strong pressure, so that the core fits even tighter if possible than if it were part of the original block.



ILLUSTRATION NO. 4.

and ready for further treatment. Illustration No. 3 shows the block sawed in halves, so that the depth of the core is clearly shown. Illustration No. 4 shows the complete block ready for shop use. The last illustration, No. 5, shows what is probably the largest solid round block ever made.

It would be well for butchers who desire

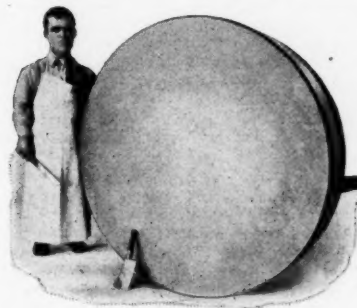


ILLUSTRATION NO. 5.

to have this popular type of block placed in their establishments to make inquiries for prices at any of the leading butchers' supply houses. \* \* \*

#### INDIANA UNION ELECTS OFFICERS.

The Evansville (Ind.) Butchers and Meat Cutters' Union has elected the following officers to serve during the ensuing year: President, William Frey; vice president, A. Cash; business agent also Mr. Cash, who has acted in that capacity for some time.

#### WORTH DOUBLE THE PRICE.

Stockbridge, Mich., July 2, 1908.  
Editor of The National Provisioner:  
We would not be without The National Provisioner for twice the cost.  
Yours truly,  
BACKUS & SON.

# New York Section

Swift & Company's sales of fresh beef in New York City for the week ending July 11 averaged 8.98 cents per pound.

G. A. Howe, manager of Swift & Company's Gansevoort Market branch, has gone on his vacation to the mountains.

Joseph Allerdice, president of the Indianapolis Abattoir Company, arrived in town on Thursday morning for a short stay.

T. J. Connors, of Armour & Company, sailed on Thursday for a vacation trip to Europe. He will be gone several weeks in search of needed rest.

Manager Harrington and Brothers, who have charge of Swift & Company's business in the Atlantic Avenue market, have gone on an autoing trip through the New England States.

George W. Tritt, the vice president of the Wallabout Market Merchants' Association, is about to start on a trip to the wilds of Washington to supervise the working of a gold mine in which he is interested.

Acting Police Captain O'Brien is being showered with all kinds of praise by the Wallabout market men over in Brooklyn for the excellent work he has done in clearing the congestion of wagons in the market.

The United Beef and Supply Company of New York City has been incorporated with a capital stock of \$20,000 by J. Weiser, 188 East Second street; A. Litrowby, 232 West 149th street, and P. Borok, 113 East Second street.

Fred T. Fuller, vice president of the National Packing Company, left on the S. S. Moltke this week for a month's trip in Europe. Business will be combined with pleasure. Before sailing Mr. Fuller called upon his friends in the New York trade.

The East River Melting Company of New York City has been incorporated with a capital stock of \$5,000 to deal in bones, tallow, grease, hides, fats, etc. W. Ladew, Sr., and W. Ladew, Jr., of 769 First avenue, and L. L. Callan, 57 Ashford street, Brooklyn, are the incorporators.

W. C. Simmons, formerly with Frederick Lowenfels, has accepted the position of manager of the butter, cheese and egg department of the New York branch of Armour & Company. Mr. Simmons is in Chicago at present relative to the work he is to do here.

Butchers' Union No. 211 held their annual picnic at Falkenmeyer's Grove, Ridgewood, on Sunday last. At least 2,500 people attended and the affair was a huge suc-

cess. The committee which had the affair in charge was composed of Edward Scheuner, William Doehring, F. Marson, F. Deifel and Charles Gabelman.

Richard Webber, who recently opened a branch store up in Tremont, has issued the following bulletin:

"The immediate and extraordinary success that came to our new venture at 177th street, near Park avenue, opened only on Wednesday, July 1, was greatly beyond our expectations. We expected success, of course, but the amount of trade that has come to us is most gratifying. We appreciate the good will of the people of Tremont."

Of special interest to the public at the Richard Webber picnic will be the relay race between the City Fire and Police Departments and the letter carriers of the city. There will also be a relay race for public school boys, and events for the employees and members of the Richard Webber Mutual Benefit Society. Mr. A. A. Celler is director of games, Morris Pett chairman of Press Committee, Charles Englehardt floor manager, Miss Florence Power chairlady Auxiliary, Robert Watson chairman of Reception, Peter Murish chairman of Police. Michael L. Maher is president of the society.

## LONG CREDITS AND HIGH PRICES.

The complaint of the high prices of meat appears to be universal. In England, Scotland and America the same cry is heard, and the small shoestring butcher is having a hard time in keeping his head above water. He feels the strain in a number of ways, and his small capital appears to be still smaller through having to do more than its usual work. When in combination with the high prices comes the long credit which he must extend to some of his customers, his lot is very far from a happy one. This matter of long credits is felt very keenly at the present time and should convince butchers finally that long credits is a decided nuisance. In several of the Australian cities and towns, so an exchange states, the butchers have banded together and put a stop to the long credit customers. In this country butchers have tried the same scheme and it has worked well in some places where an efficient organization took the matter in hand. In the majority of cases, however, it has failed for the very reason that some selfish butcher thought he saw the opportunity of undermining his competitor by offering credit to the other fellow's customers and thus securing the business. The result has been that the few selfish butchers have discouraged the work of the others and the whole scheme fell through. The keynote to the situation seems to be in an efficient organization backed by an iron-clad agreement not to sell to customers who are noted for their delinquencies.

## STRAINING TO MAKE TROUBLE.

One of the New York papers, not the Herald this time, is making a strenuous but not very successful effort to stir up an agitation against beef prices. It is apparent from its articles that the editor has issued instructions to his reporters to blame the high price of beef upon the packers, regardless of the facts. They are having a hard time making their stories look even plausible.

As is usual in such cases, the ignorance of the reporter upon the subject assigned to him as well as the animosity behind his instructions, causes the resultant matter printed to look ridiculous in the eyes of the trade. In the same paragraph it is stated that cattle are scarce; price of feed stuff is very high, that the high price of cattle accordingly may continue for some time, but the packer is to blame for trying to get cost out of his product.

The publication in mind has succeeded in securing the passage of a resolution by the Central Federation of Labor calling for an investigation of the meat business of New York State by the Attorney General, and that official may listen to the demand. Nobody in the trade would oppose an impartial investigation, but after the investigating which has been done in recent years, and always with the result that the prices of meat are fully justified, it seems strange that the agitators cannot find some other field for their misplaced uselessness.

There seems to be a very fair indication that with the run of grass feed stuff in sight there will be somewhat lower beef prices in the near future, but meantime the subject furnishes the means of activity for the space fillers and the socialistic agitators—but the packers and butchers pay the cost in decreased demand for their product.

Despite the fact that when these so-called high priced agitators arise the statement is broadly made that everybody in the meat business is getting rich, there are practically no new packinghouses being erected and comparatively few retail markets being opened. There is no patent on the operations of either packinghouse or butcher shop and anybody who has the capital, nerve and sufficient ignorance of conditions is perfectly welcome to enter the business and secure the imaginary profits.

## NEW YORK MEAT SEIZURES.

The Department of Health of the city of New York reports the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending July 4, 1908, as follows: Meat.—Manhattan, 32,030 lbs.; Brooklyn, 5,167 lbs.; the Bronx, 100 lbs.; Queens, 10 lbs.; Richmond, 75 lbs.; total, 37,382 lbs. Fish.—Manhattan, 14,650 lbs.; Brooklyn, 5,167 lbs.; Queens, 150 lbs.; total, 15,085 lbs. Poultry and Game.—Manhattan, 4,650 lbs.; Brooklyn, 1,743 lbs.; the Bronx, 80 lbs.; total, 6,473 lbs.



